

APPENZELLER CHEESE



Appenzeller cheese is produced in the Appenzell region of northeastern Switzerland. The cheese is straw-colored and has small holes and a strong nut and fruit aroma.

Appenzeller cheese has been produced since the 13th century with the same recipe.

Once the cheese is ready in the curing process it is applied to the pieces brine seasoned with herbs and wine which intensifies the flavor and preserves and forms a hard shell.

There are three types of cheese, the classic silver-labeled matured three or four months, the gold-labeled surchoix matured four to six months, and the extra black-labeled matured over six months.