

SCHABZIGER CHEESE



Schabziger or sapsago cheese as it is called in the USA is a cheese produced exclusively in the canton of Glarus with skimmed cow milk and has only 3% fat in the final product.

The cheese is flavored with blue fenugreek and in the eighth century it was made by the Glarus monks and its current recipe is dated 1463.

The cheese is hard with a strong aroma and flavor and is usually packed in 100 g cones 5 cm high.