

L' ETIVAZ CHEESE



L' Etivaz cheese is a hard, creamy cheese and its name was taken from the village of the same name located southwest of the Swiss Alps in the canton of Vaud.

The cheese is very similar to Gruyère cheese and in its production only the milk of cows grazing in the summer on the alpine slopes is used.

The cheese was created in the 1930s by 76 Gruyère cheese producers who felt undermined by the government's policy of relaxing some regulations and letting other manufacturers compromise quality.

In 1932 they organized a cooperative and in 1934 built a climate-controlled ripening chamber and each piece of cheese is 40 to 65 cm in diameter with a height of 10 cm and weighs from 20 to 50 kg.

Initially it had small holes, but it is currently produced without a hole inside and may have a horizontal crack in the shell.