

SELECTED BY KÄSESWISS Bergblumenkäse

Origin: St Gallen, Switzerland

Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 6kg wheel
Item Code: 703243



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Bergblumenkäse – meaning mountain flower cheese – highlights the wildflowers added to the rind.

Second generation cheesemaker Thomas Stadelmann has a passion for creating different mountain style cheeses in the Toggenburg region of Switzerland.

Made using raw organic milk, the cooked curd cheeses are coated with hayflowers shortly after making. A light washing throughout maturation helps to maintain moisture and adds a hint of barnyard to the rind. With a smooth, buttery texture, the cheese has grassy, fresh pasture notes balanced by the sweetness of creamy caramel.

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