

SELECTED BY KÄSESWISS Firstkönig

Origin: St Gallen, Switzerland

Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 7kg wheel
Item Code: 704318



Meaning 'First King', FirstKonig is named after the Churfirsten mountain range that dominates the Toggenburg region and appears on the label that crowns the wheel.

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Reto Güntensberg combines his family's expertise in Appenzeller production at Butschwil Dairy with traditional cheeses cultures to bring a modern approach to Swiss cheesemaking.

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Unlike Appenzeller, this bergkäse – or mountain cheese – is made from whole unpasteurised milk. Ove 3 months of maturation, the wheel is lightly washed in brine to encourage the development of a bacterial rind. When fully mature, an amber-coloured rind surrounds a dense paste that yields a creamy and herbaceous flavour and delicate spicy finish.



