

# calendar

distributors of the finest foods

## SELECTED BY KÄSESWISS L'Etivaz PDO

Origin: Lucerne, Switzerland  
Classification: Artisan  
Milk: Cow's Milk  
Type: Hard  
Form: 20kg wheel  
Item Code: 700504



Strictly produced between May and October, this exceptional cheese comes from one cheese maker, produced in the high Alps of the Vaud, north of Lucerne. During the summer, the farmer relocates his animals to the lush alpine pastures and moves into a small chalet equipped for cheesemaking.



The milk is heated in a copper cauldron over a wood fire and the curds are set with the natural flora in the raw milk and moulded into large hoops. Smoke from the wood fire contributes to the final flavour, whilst the rich pasture brings aromatic and fruity flavours to the paste. Matured for at least 14 months, the rustic nature of this cheese makes each wheel unique.

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