

## **SELECTED BY KÄSESWISS**

Chällerhocker

Origin: St Gallen, Switzerland

Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 6kg wheel
Item Code: 705598



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Malty and sweet with a spicy finish, Challerhocker is a 21st century Swiss cheese. The region of St Gallen is renowned for its Appenzeller production and the late 90's, tightly controlled Swiss regulations limited creativity.

When the regulations were relaxed, Master Cheesemaker Walter Räss – an Appenzeller maker, created a new cheese using rich, pure Jersey milk and a secret blend of wine, herbs and spices. He aged it for 8 long months, so he named it 'Challerhocker' meaning 'sitting in a cellar.'

Washing the rind during maturation produces a robust, tacky rind and contributes to the nutty aroma of the dense, white paste. Malty and sweet with a spicy finish, Challerhocker is a truly modern cheese with a distinctive flavour profile.

