

Richmond Hill cafe & larder

CHEESE NOTES

Beeler Gruyere

Bagne Valley, Switzerland

Awarded AOC status in 2001, the Swiss Gruyere must be matured in cellars with a climate close to that of a natural cave and be made from the milk of cows grazing on alpine pastures. Gruyere is undeniably one of the most influential Swiss cheeses with its history dating back to the pre-Roman era.

The cheese is made from unpasteurised cow's milk and after salting in brine and smearing with bacteria, it is ripened for two months at room temperature, generally on wooden boards. It can be matured for anywhere between 3 to 10 months, being turned every couple of days to ensure an even moisture distribution. The longer it matures, the creamier and more intense the flavour, with younger cheese displaying more crumbly, savoury notes.

The Rolf Beeler Gruyere enjoys woody, earthy and nutty aromas with little crunchy salt crystals throughout and a sweet creaminess to finish. It is often used as a melting cheese, typically in a croque-monsieur or fondue, however it is a fantastic addition to any cheese board.