



## KALTBACH CREAMY

The mighty rocks of our sandstone Cave and the strong hands of our Cavemasters can also create something soft: our KALTBACH Creamy & Tasty. Enhanced with an extra portion of cream, it offers a marvellous melt-in-the-mouth texture, making it popular among Cheese fans due to its exclusive recipe.

### PAIRING IDEAS

**FOOD:** Pair with blackberries, pineapple and honey. Shave into a salad with lemon vinaigrette and pomegranate seeds. Grate into polenta.

**DRINK:** A tart Gose, Berliner Weisse beer, a bright Chardonnay, Chenin Blanc or Riesling, iced green tea.

*Made with the finest Swiss cream*

*Aged for 4 months*



Item No.	Description	Case Size	Case Size detail	Price UOM
1160788	Kaltbach Creamy	1 Wheel	Variable 4.2 - 4.45 Kg / Piece	KG
1320972	Kaltbach Creamy	4 Units	200g x 4	Case
1001457	Emmi Kaltbach Le Gruyère	2 Blocks	6 x 2.5kg	KG
1159913	Emmi Kaltbach Le Gruyère	1 Wheel	Variable	KG



## KALTBACH LE GRUYÈRE AOP

The greatest pleasure lies in the anticipation, as the saying goes. It could hardly be greater during the 12-month ageing period of our KALTBACH Le Gruyère AOP. After all, this classic is produced using traditional methods and aged to perfection in our sandstone Cave under the watchful eye of our Cavemasters, allowing it to develop its fruity tanginess. Its rustic, lightbrown rind forms and the fine, crunchy salt crystals mature in its tender mass. A supreme taste experience.

### PAIRING IDEAS

**FOOD:** Pair with honey, almonds or white chocolate. Grate over French onion soup. Melt into a ham sandwich with sweet jam.

**DRINK:** Cabernet Franc, red or white Burgundy, Grenache or Syrah, single-malt Scotch.

*Switzerland's most popular type of cheese*

*Aged for 12 months*

