



## raw cow's milk, 240+ days aged Toggenburg, Switzerland

The creamy first bite sets off on a journey of pleasure. A subtly tart note tickles the nose on the first ascent. At the peak of Schnebelhorn pleasure, the intense, buttery flavour with an aromatic spicy note overflows the palate as the fine salt crystals over the tongue.

The Schnebelhorn is named after a mountain connecting the Toggenburg with the Zurich Oberland. This unusually long-matured Swiss cream cheese is wonderfully atypical, but unique in its craft. By adding an extra portion of cream, the cheese makers prepare the young cream cheese for the long ripening process ahead. After seven months of maturing in the cheese cellar, the Schnebelhorn literally brings its aroma to the peak of enjoyment.



Origin	Toggenburg, Canton St Gallen, Switzerland
Special characteristics	Uniquely long-matured cream cheese from the Toggenburg region.
Ingredients	Raw cooked curd (Cow)
Shape/Size	Wheel
Weight	Wheal approx. 6.5kg
Fat Content	55% FIT
Appearance (rind)	Sandy brown, thick rind
Paste	Ivory coloured, medium firmness
Boring	None to scarce
Taste	Pure, mildly spicy taste with a strong note of truffle
Perfect maturity	From 7 months
Storage life	Up to 3 months (with professional storage)