

# Red Raw Collection

## Trüffelperle (truffle pearl)

Swiss Semi-Hard Cheese

**thermized full cream  
cow's milk, black truffles  
Bütschwil, Toggenburg**



The added black truffles are real treats from Piedmont, Northern Italy. This rare delicacy transforms the unpolished full cream cheese into a true cheese diamond.

The unmistakable aroma of the southern truffle mushroom harmonises wonderfully with the natural and down to earth cheese from this prominent Swiss dairy in the picturesque and hilly Toggenburg/Appenzell region.

With two to four months maturing time in the cheese cellar the Trüffelperle shines in the bright light with its top-class taste.

### AVERAGE NUTRITIONAL VALUES PER 100G

**PROTEIN**  
23.3g

**FAT**  
34.7g

**CALORIES**  
406cal

**JOULES**  
1695kj

**Origin** Toggenburg, Canton St Gallen, Switzerland

**Special characteristics** Creamy full cream cheese with the added delicacy of black Italian truffles

**Ingredients** Thermized milk (cow)

**Shape/Size** Wheel

**Weight** Wheal approx. 6.5kg

**Fat Content** 55% F/T

**Appearance (rind)** Golden brown to dark brown smeared with black dots

**Paste** Ivory coloured, medium firmness

**Boring** Clean, regular, scarce

**Taste** Pure, mildly spicy taste with a strong note of truffle

**Perfect maturity** 2 to 4 months

**Storage life** Up to 3 months (with professional storage)