



STELLA'S
P A N T R Y

L'Etivaz Alpage AOC

Origin: Vaudoises Alps, Switzerland

Milk Source: Unpasteurised Cow's milk

Rennet Type: Animal

Style: Hard

Size: 24kg wheel

Approximate Age: 5-13 months



L'Etivaz is a traditional, Swiss Alps hard cooked cheese, made from raw milk. Production is limited from May to October. This rare cheese displays incredible alpine aromas, L'Etivaz AOC has a characteristic aromatic/fruity taste with slight hints of nuts that can vary slightly from Alp to Alp depending on the diet of the cows. Its pate` is ivory to light yellow in colour, and weighs between 15 and 35 kilograms. L'Etivaz AOC matures for 5 to 13 months. L'Etivaz is produced in the traditional way in copper vats over open fires. During Summer and early Autumn the cattle graze on more than 130 Alps between Lake Geneva the glaciers of Les Diablerets. Cheese making takes place in mountain chalets, resulting in flavours that are complex fruity and rich in taste

Tasting Notes: Dense and rich, full of fruity aromatic flavours with hints or caramelised nuts.

Uses: Cheese platter, Fondue, gratin and in soups

Wine Match: Rich robust red such as Burgundy or Cabernet Sauvignon

Try with: Walnuts, Cannibal Creek Bakehouse fruit bread