



STELLA'S  
P A N T R Y

## Swiss Gruyere

**Origin:** Gruyere, Switzerland  
**Milk Source:** Unpasteurised Cow's milk  
**Rennet Type:** Animal  
**Style:** Hard  
**Size:** 32kg wheel  
**Approximate Age:** 12 months minimum



Gruyere is the most popular cheese in Switzerland and is named after the picturesque village of Gruyere, near Fribourg. The cheese is a darker yellow than Emmenthal and has a hint of brown in the colouration. The texture is dense and compact, yet flexible. It is this density that makes it stronger and less stringy than Emmenthal when heated, so it is better for gratins, grilling and in soups. The natural rusty brown rind is hard, dry and pitted with tiny holes. The pâté is slightly grainy, with a wonderful complexity of flavours – at first fruity, then revealing earthy, nutty characteristics that linger on the palate.

**Tasting Notes:** Firm and dense with a nutty flavour and rich earthy tones.

**Uses:** fondue, gratin and in soups, also a great table cheese

**Wine Match:** rich robust red such as Burgundy or Cabernet Sauvignon

**Try with:** walnuts, fruit bread