

Chällerhocker-Wheel

Chällerhocker translates roughly to 'sitting in the cellar,' which is exactly where Ross keeps the cheese to age. For at least 10 months the cheese matures on wooden planks, each wheel carefully turned and brushed with Rass' perfected brine. Due to its repeated washings, Challerhocker has a slightly tacky rind and smells of peanuts. The paste is firm and smooth, dense enough to be deemed fudgy, with an aroma of brown butter and cashews, and lingering flavors of malt and caramel.



Product Details

Item	017480
Brand	Kaserei Tufertschwil
Sold By	CS
Pack Qty	1
Pack Size	13 LB (RW)
Case GTIN/EAN/UPC	97629999020214
Unit UPC	N/A
Country of Origin	Switzerland
Shelf Life from Production	120 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	16 LB (RW)
Ingredients	Unpasteurized cow's milk, salt, starter culture, rennet.