

## 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 Ross' 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

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