



Gruyere



Farm/Company: Traditional Co-op

Proprietor: Emmi

Region: Swiss Alps

Country: Switzerland

Milk: Raw Cow

Rennet: Traditional

Rind: Natural

Texture: Hard

Aging: 1 year

Size: 65 - 70 pound wheel

While Switzerland is the country most people associate with Gruyere's origin, primarily because of the Swiss town Gruyeres, there's more to this fondulicious cheese's history. About a thousand years ago, the Holy Roman Empire extended its wily grip around all of what we now know as France, Switzerland, and some of Germany, and the forests of this area were called "gruyeres." Charlemagne's men sold wood to the cheesemakers of the area to power their curd cooking kettles, and the cheesemakers paid for the wood with their cheeses. These are the cheeses that we now know, eat, and love as Comte and Gruyere.

Master cheesemakers since 1782, Emmi is the agent company for traditional coop of dairies and cheesemakers. This Gruyere is made just northeast of Lake Geneva in Western Switzerland. Aged in natural caves where the air and natural bacteria endow the cheese with a deep complexity, this cheese matures for at least a year. This cheese is smooth in texture and has rich, beefy flavors that are tempered by hints of apples and pears. Famously used in fondue recipes, this cheese melts fabulously well and is amazing in grilled cheese sandwiches, gratins, sauces, or just snacking.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

