

SWISS GRUYERE



PRODUCER:	<i>Prayoud Dairy</i>
ORIGIN:	<i>Fribourg, Switzerland</i>
ANIMAL:	<i>Cow</i>
STYLE:	<i>Semi hard cheese</i>

Great cheese starts with quality milk, and Prayoud cheesemaker Léonard Cavuscens sources his milk from 14 different dairy farms. The cows graze on pastures in the valley and on alpine meadows, some as high as 1,300 metres. This diverse grazing environment produces milk that is ideal for crafting this classic Swiss semi-hard cheese.

After the curds are cut and heated, the cheese is moulded and pressed to remove moisture, then placed in a salt bath for 24 hours. It is subsequently aged in caves for nine months, during which time the wheels are regularly turned and brushed with brine.

This Gruyère offers a refined, sweet, nutty aroma, with rich layers of stone fruit and caramel that develop further with age. On the palate, it delivers a beautiful balance of sweet and savoury notes, with a firm texture that becomes creamy and a lingering sense of umami.

Prayoud Gruyère is perfect for a cheese platter and pairs well with white wines that have a touch of sweetness, as well as light red wines. In the kitchen, it is a key ingredient in exceptional fondues and works wonderfully in egg dishes, salads, baked goods, potato gratins, and gourmet toasties.

QUICK FACTS

Taste: *Nutty, caramel, slightly sweet, savoury*

Texture: *Firm then creamy, melts perfectly*

Drink with: *Chardonnay, Moselle, light reds, dark beer*

Eat with: *Bread, potatoes, fondue, salads, toasties*

savourandgrace.com.au

SAVOUR
— and —
GRACE



SAVOUR
— *and* —
GRACE