

GRUYÈRE CHEESE



Gruyère cheese is smaller than emmental cheese and the holes are small and less. The taste is stronger than emmental and its creamier texture.

The cheese is made from raw cow's milk and each piece is 20 to 45 kg. The natural bark is hard, dry and rust brown in color. The cheese's texture is slightly grainy, dense and compact while being flexible and the density is responsible for its excellent melting ability when gratinating.

The cheese has a very complex flavor and is fruity at first, but then a nutty flavor. The taste is sweet with a salty touch that changes over time. Gruyère cheese is yellow in color and slightly darker than that of emmental.

The cheese is great for browning, grating and fondue preparation. It can be included in hot sandwiches, au gratin vegetables, soups such as onion soup and cheese-based sauces.

The cheese has its name borrowed from the city of Gruyères in the canton of Friborg. Prior to 2001 when it did not yet have the certificate of origin controlled and there was much controversy as to whether France could use the same name for its beaufort and comté cheeses.