

## MILBENKASE CHEESE



Milbenkase cheese is a cheese produced in the small town of Wurchwitz in the state of Saxony-Anhalt. The cheese is seasoned with salt and flavor and can be presented in small balls and cylinders that are dehydrated.

The pieces of cheese are placed in wooden boxes lined with rye bran that after four weeks the cheeses have yellowish rinds and over time become reddish brown.

Some producers have ripened cheese for over a year and the rind is almost black. The cheese has a taste similar to Harzer, but with a spicier flavor.