

VACHERIN MONT-D'OR CHEESE



Vacherin Mont-d'Or cheese is produced in the Jura Mountains region with unpasteurized cow's milk. Cheese is also produced in Switzerland, but with pasteurized milk.

The cheese belongs to the family of soft cheese with the washed-rind cheese peel.

It has a round shape with washed bark and its white or ivory color paste is extremely creamy. Its distinctive flavor comes from ripening in cellars and the fine wood ring that packs it.

Vacherin Mont-d'Or cheese is eaten as a dessert cheese at room temperature or baked in the oven to accompany small potatoes or crispy bread.