

Richmond Hill café & larder

CHEESE NOTES

L'Etivaz AOC

Cow's milk

Vaud Canton Alps, Switzerland

L'Etivaz is a traditional, Swiss Alps hard cooked cheese, made from raw milk. Production is limited from May to October. This rare cheese displays incredible alpine aromas,

Etivaz AOC has a characteristic aromatic/fruity taste with slight hints of nuts that can vary slightly from Alp to Alp depending on the diet of the cows. Its pate` is ivory to light yellow in colour, and weighs between 15 and 35 kilograms. Etivaz AOC matures for 5 to 13 months.

Etivaz is produced in the traditional way in copper vats over open fires. During Summer and early Autumn the cattle graze on more than 130 Alps between Lake Geneva the glaciers of Les Diablerets.

Cheese making takes place in mountain chalets, resulting in flavours that are complex fruity and rich in taste.