

AN AGE-OLD RECIPE

The roots of Sbrinz AOP go far back into the 16th century. Even today, Sbrinz AOP is produced just as it was in the old days: from impeccable, fresh raw milk. There is a good reason for this: a high-quality product also requires first-class raw materials.

The cows graze on the lush meadows of central Switzerland and eat only grass and hay. The cheese contains no additives and is lactose-free. The pleasure of a 100% natural, high-quality product is guaranteed.

The strict production requirements for the cheese are laid down in the AOP specifications and can be found at sbrinz.ch



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On our website you will find recipes and information about the forms of presentation. Discover everything about the world's most natural pleasure at sbrinz.ch

Sustainability is close to our hearts:
Sbrinz AOP is a member of
Slow Food and BIO SUISSE.



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PURE PLEASURE



SBRINZ AOP CHUNKS

Sbrinz AOP chunks are always welcome! They are broken from a ripe piece of cheese with a Sbrinz piercer (do not cut!).

A wonderful broken structure testifies to the maturity of the cheese, which for Sbrinz AOP chunks is reached at 22 to 30 months. Alp Sbrinz AOP is even matured for up to 36 months.

A fine Sbrinz AOP chunks with a ripe Aceto or a little fig/pear mustard is a guaranteed hit for every aperitif.

Spoil your guests with Sbrinz AOP chunks for dessert as well.

SBRINZ AOP GRATED CHEESE

Whether with pasta, risotto or gratin dishes, the culinary range of Sbrinz AOP grated cheese is almost unlimited. Its spicy bouquet gives fine dishes just the right zing.

How to make your own “Sbrinz Pralines”:
dip Sbrinz AOP chunks in fig/pear mustard, then coat with Sbrinz AOP grated cheese and leave to dry. Place everything in a coarse sieve and shake off the rest of the grated cheese.

SBRINZ AOP SLICED CURLS

At the age of 18 to 20 months, Sbrinz AOP is ideal for slicing. You can slice the wafer-thin, tender and supple curls yourself using a peeler or a Sbrinz slicer, or buy them ready-made.

Try a wafer-thin Sbrinz AOP Carpaccio with pears, rocket and Appenzeller Mostbröckli IGP, or fill it with herb cream cheese.

Either way, Sbrinz AOP sliced curls are a treat for everyone.

