

Switzerland's
tastiest cheese – plus
delicious recipes.



Appenzeller®

SWITZERLAND



Switzerland. Naturally.

Cheeses from Switzerland.
www.cheesesfromswitzerland.com



Pure and natural for over 700 years.

Switzerland's tastiest cheese comes to life in the idyllic Alpine region known as Appenzellerland. Twice a day, farmers bring their fresh and still warm cow's milk to one of the 40 authorized cheese dairies where master cheese makers use their years of expertise and 700 years of artisanal tradition to transform it into delicious Appenzeller® cheese.





The recipe remains a secret.

The unmistakably aromatic flavor of Appenzeller® cheese comes from months of regular washing with the secret herbal brine during its maturing process. The brine consists of a mix of herbs, roots, leaves, blossoms, seeds and rinds. In fact, only two people know the precise recipe, which is handed down from generation to generation.

There is an Appenzeller®
for every taste.



Appenzeller's range at a glance.

The classic range

Bestsellers in four different taste profiles.



Silver Label
Aged for 3 months
Mild and creamy



Gold Label
Aged for 4-5 months
Tangy and aromatic



Black Label
Aged for 6-8 months
Sharp and robust



Purple Label
Aged for 9-12 months
Complex and lingering



Organic Green Label
Aged for 3 months
Creamy and zesty



Organic Dark Green Label
Aged for 4-5 months
Aromatic and full-bodied

Our specialties

Combining the proven with the new.



White Label
Aged for 3-4 months
Rich and creamy
With an extra portion of cream



Appenzeller for Raclette
Aged for 4-5 months
Robust and meltable



Brown Label
Aged for 6-8 months
Potent and unique
Made from semi-skimmed milk

Our organic range

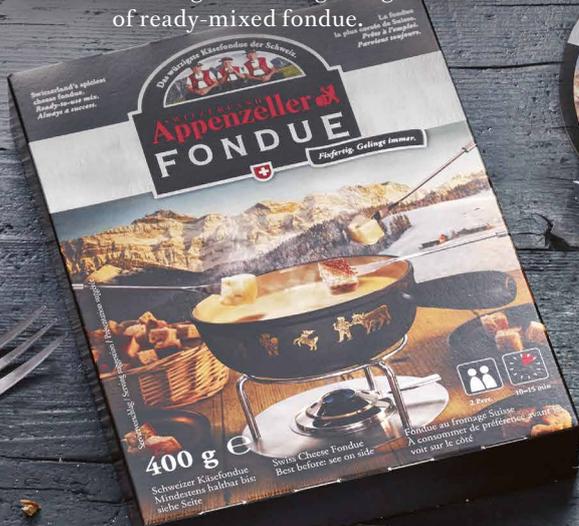
Our organic Appenzeller® cheese conforms to strict Bio Suisse standards.

Appenzeller® cheese is a 100% natural product.
The cows are fed solely on grass and hay.

- Every Appenzeller® wheel is made with pure, raw cow's milk and is
- lactose- and gluten-free,
 - free from preservatives,
 - free from flavor enhancers,
 - free from colorings and
 - non-GMO (free from Genetically Modified Organisms)

Appenzeller® fondue

Contents: one bag containing 400 g / 0.9 lb
of ready-mixed fondue.



Switzerland's tastiest
fondue is now
available in a
mini-pack, ideal
for snacking.



Appenzeller® Mini-fondue

Contents: 150-200 g / 0.3-0.4 lb
ideal for the microwave.



Appenzeller® for Raclette

Aged for 4-5 months



Appenzeller® Hot Dog



Ingredients

(for 4 people)

200 g / 7 oz white cabbage
2 tbsp sweet mustard
2 tbsp canola oil
1 tbsp white wine vinegar
salt and pepper
40 g / 2 fl oz mayonnaise
40 g / 2 fl oz ketchup
15 g / 1 oz mustard
some chili flakes
4 hot dog sausages
150 g / 5 oz Appenzeller® cheese
4 pretzel or hot dog buns

- 1 Finely chop or slice the white cabbage, marinate with a little salt, knead lightly so that it falls together a little. Put aside for about 10-15 minutes so that it draws some water. Then drain the water and marinate the white cabbage with sweet mustard, canola oil and white wine vinegar. Season to taste with salt and pepper.
- 2 For the sauce, mix some mayonnaise, ketchup and mustard and season with a few chili flakes.
- 3 Boil a pot of water, reduce temperature and heat the sausages for about 5-8 minutes.
- 4 Grate the Appenzeller® cheese coarsely.
- 5 Preheat the oven to 200°C / 390°F. Cut the buns lengthwise. Spread the sauce on the inside of the buns. Put some cabbage salad and one sausage in each bun. Generously sprinkle with Appenzeller® cheese. Finally, bake in the oven for about 4 minutes.

Tip

Before serving, add some fried onions and cress.

Ingredients

(for 4 people)

3 lettuce hearts
70 g/3 oz bacon, diced
2 egg yolks
140 g/5 oz Appenzeller® cheese, grated
1 anchovy
50 ml/2 fl oz broth
10 g/a bunch of chives
3 slices of toast bread
70 ml/2 fl oz sunflower oil
mild mustard, white balsamic vinegar, some butter and daisies for decoration

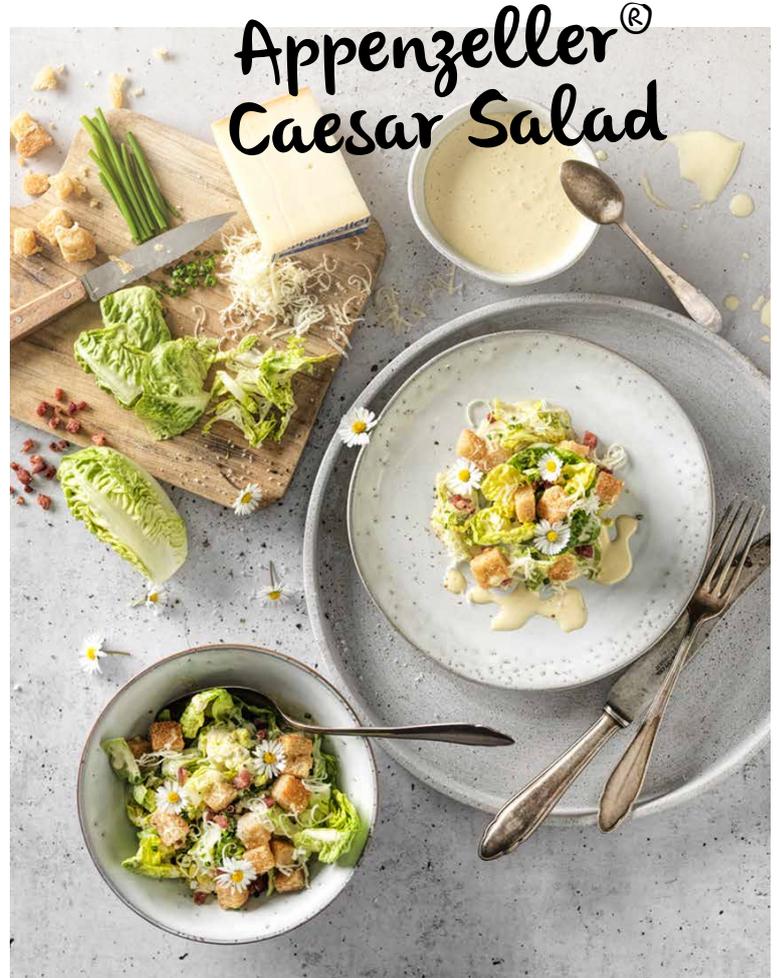
1 Separate the lettuce into leaves, then wash and spin. Put the egg yolk, mustard, anchovy, and balsamic vinegar in a bowl, mix, add the sunflower oil, add the grated Appenzeller® cheese, continue to mix and gradually bring to the desired consistency by adding the broth. Season to taste with salt and pepper.

2 Dice the bread into small cubes. Heat the butter with a little sunflower oil in a frying pan, add the bread and toast until golden brown. Then sprinkle them generously with grated cheese and finish frying them. Fry bacon in a frying pan until crispy.

3 Arrange the lettuce leaves and place the bacon on top. Pour the dressing generously over the lettuce, use the chives and daisies for garnish and add the toasted bread cubes on top of the lettuce.

Tip

When toasting the bread cubes, add the cheese slowly, stirring constantly to avoid lumps.



Appenzeller[®] Burger



Ingredients (for 4 people)

4 burger buns

some lettuce

some pickle relish

Burger patty

600 g / 21 oz ground beef
seasoning of your choice

120 g / 4 oz Appenzeller[®]
cheese, finely grated

25 g / 1 oz white flour

1 egg

60 ml / 2 fl oz milk

pepper

4 thin slices of
Appenzeller[®] cheese

Tomato vinaigrette

2 tomatoes

1 garlic clove

½ red onion

some basil

1 tbsp olive oil

salt/pepper

1 Preparing the burger patties

Season the beef and form into 8 equal-sized balls. Flatten the balls by hand or with a patty press.

Mix the grated cheese, white flour, egg, milk and pepper and season to taste.

Divide the cheese mixture into 4 parts and spread on the minced meat patties. Cover them with another patty and press it all together again. Fry the patties on both sides until golden brown, put cheese slices on top and let them melt.

2 Preparing the tomato vinaigrette

Cut the tomatoes into quarters and remove the stem end, then cut into small cubes.

Finely chop the garlic, red onion and basil, add the olive oil and season with salt and pepper.

3 Preparing the burgers

Cut burger buns in half and add lettuce to the bottom half. Spread the tomato vinaigrette on top of the lettuce. Arrange the meat patty topped with Appenzeller[®] cheese on the tomato vinaigrette and garnish with pickle relish and any sauce you like.

Ingredients

(for 4 people)

150 g / 6 oz tortilla chips
(natural or seasoned,
as desired)

3 slices of bacon

3 pickles

50 g / 2 oz cherry
tomatoes

8 onions

200 g / 7 oz Appenzeller®
cheese

sweet paprika and
black pepper

Garlic dip

1 garlic clove

1 sprig of thyme

20 g / 1 oz mustard

1 egg

70 ml / 3 fl oz
sunflower oil

salt and pepper

- 1 Peel the garlic, pluck the thyme, put both in a mixing bowl, add the mustard and the egg, mix the mass with a

hand blender until it is creamy. Add the oil in the thread, stirring constantly. Finally, add some salt and pepper and place the sauce in a separate dish.

- 2 Fry the bacon in a pan until semi-crisp, cut the vegetables into small slices, cut the cheese into thin strips and get the tortilla chips ready.
- 3 Put the chips in a heat-resistant mold, mix the vegetables, bacon, cheese, and chips and bake in the oven at 160°C / 320°F for 12 minutes. Remove from oven, season with paprika and black pepper and enjoy.

Tip

Do you like it spicy? Instead of paprika, use chipotle chili powder or cayenne pepper.



Appenzeller® Nachos



Ingredients

(for 4 people)

100 g/4 oz bacon, diced
50 g/2 oz dried tomatoes
200 g/7 oz white flour
3 tsp baking powder
150 g/6 oz Appenzeller®
cheese
3 eggs
2 dl/7 fl oz milk
some cheese to sprinkle
salt and pepper

- 1** Fry the bacon in a frying pan, grate the cheese finely and cut the dried tomatoes into small strips.
- 2** Mix flour, baking powder, dried tomatoes with the fried bacon and grated cheese.
- 3** Add eggs and milk and mix with a mixer to a dough and season with salt and pepper. Pour into greased muffin tins, sprinkle with cheese and bake at 180°C/360°F for about 20–25 minutes.

The recipe remains a secret.



Appenzeller[®]
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