

# Cheese of the Week

## Doppelzentner

Creamy yet slightly crumbly in texture, aromatically spicy yet sweet in flavour, completely incomparable to anything else

### About the cheese

This cheese starts life as a 100kg wheel of Emmenthal before being transferred to Guentensperger to be matured in the same cheese cellars as their Gwitterchäs and Roter Teufel, creating a completely unique fusion of two artisanal cheese traditions

Cows milk

Traditional Rennet

Unpasteurised

8kg, 4kg, 2kg

