



Fürtüfel Grill Cheese

seriously hot – sinfully good

«Fürtüfel» Grill Cheese is a culinary delight. Its bold chili and pepper flavor is truly one of a kind. Irresistibly tender and completely squeak-free, it wins over every cheese lover's heart. The harmonious blend of heat and delicate tang creates a sensual experience you won't want to miss out on. Everyone at your barbecue will be fired up for this seductively crispy cheese creation. Our «Fürtüfel» Grill Cheese is also perfect as a tempting side for salads, grilled vegetables, or as an irresistible appetizer.

On the grill

Sear on a hot, clean grill for approx. 3 minutes on each side, turning carefully (grill mat recommended).

In the pan

Fry in a pan without additional fat for approx. 3 minutes on each side.



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Description

Ingredients: **Cheese product** made from 75% Swiss semi-hard cheese (full-fat, with raw milk), refined with chili and pepper, water, egg white powder, thickening agents: modified starch, E412, E461, iodized salt, stabilizer: E450, spice extracts.

- crispy and melts in the mouth
- authentic cheese taste
- 2 x 75g portions
- suitable for grill & pan
- consume only when fully cooked

Nutritional values in 100g grill cheese

Energy	1270 kJ (306 kcal)
Fat	23 g
of which saturates	14 g
Carbohydrates	< 1,4 g
of which sugars	0 g
Protein	22 g
Salt	2,1 g

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