

# Le Baron

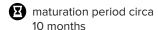
## mature and exquisite

An ancient soul slumbers within this cheese. We care for and nurture our "Le Baron" cheese for ten whole months. Using a method that has been passed down for generations, we give this cheese the VIP treatment. At the end of the maturation period we are left with a cheese whose especially rounded, flavorful, nutty, smooth flavor speaks volumes. Refined with a precious hint of nutmeg. A cheese round with roughly hewn edges that enrich its distinctive noblesse. Because here, by Lake Constance, enjoying fine cheese is a deep-rooted tradition.



### Description

Swiss hard cheese made with raw milk



mature, exquisite

naturally smear-ripened

wheels with Ø 30cm, height 8-10cm

approx. 7–8kg

at least 50% fat in dry matter







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Nutritional values in 100g cheese		
Energy value	1840 kJ (440	kcal)
Fat		37g
Thereof saturat	ed fatty acids	22g
Carbohydrates		< 0.1g
Thereof sugar		0g
Protein		27g
Salt		1.5g

Cheese dairy no. 5228