

# Rapsody

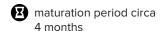
## enjoyable and invigorating

At Studer cheesemakers, a generous helping of blood, sweat and tears goes into developing new ideas for enjoying cheese. The lustrous, yellow-gold rapeseed fields next to Lake Constance captured the hearts of our master cheesemakers, and a heavenly cheese was born: "Rapsody" is a multifaceted, spice-infused cheese – melt-in-the-mouth cheese meets gently toasted rapeseed kernels. The crispy rapeseed kernels have a pleasantly nutty flavor and work very well in tandem with the softness of the cheese. Eye-catching to look at, thanks to its special ingredients this cheese also has an invigorating effect. You can count on one thing: "Rapsody" will set a new benchmark at any dinner or party!



### Description

Swiss semi hard/sliced cheese made with raw milk



enjoyable, invigorating naturally smear-ripened

wheels with Ø 30cm,

height 8-10cm approx. 6 – 7kg

at least 50% fat in dry matter





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Nutritional value	es in 100g ch	eese
Energy value	1753 kJ (419	kcal)
Fat		35g
Thereof saturate	ed fatty acids	20g
Carbohydrates	•	< 0.1g
Thereof sugar		0g
Protein		25g
Salt		1.5g

Cheese dairy no. 5228