

## SALERS CHEESE



Salers cheese is produced in the Auvergne region with cow's milk and unpasteurized. The cheese belongs to the family of uncooked pressed cheese.

Salers cheese is produced from the milk of cows that graze in the mountains in summer. The mountains of the region are covered with snow for half a year and during the summer the grass is rich and full of plants such as gentian and blueberry.

Its production is made in wooden vats and in extremely small batches and some are aged in stone cellars.

A strong cheese and can be ripened for up to 18 months. Its bark is thick and grayish in color and its paste is firm, yellow in color and has a fruity aroma.

The cheese should be eaten at room temperature with a slice of bread.