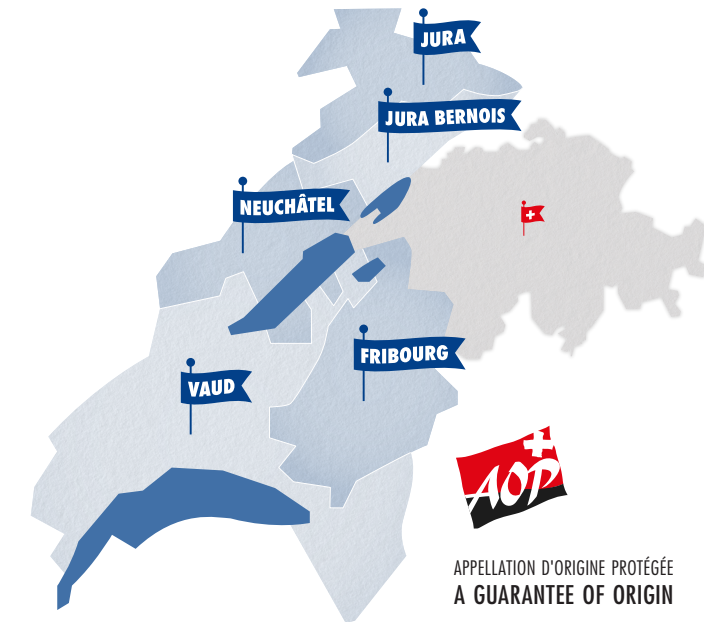


PRODUCTION AREA

LE GRUYÈRE®
SWITZERLAND 



APPELLATION D'ORIGINE PROTÉGÉE
A GUARANTEE OF ORIGIN

The Protected Designation of Origin (AOP) is a quality recognition reserved for typical products rooted in a region giving them distinct characteristics and a one of a kind taste. The AOP label guarantees the authenticity of the products made according to traditional know-how.

 Interprofession
du **GRUYÈRE**
CP 12, Place de la Gare 3
CH-1663 Gruyères
Tel. +41 26 921 84 10
Fax +41 26 921 84 11
gruyere.com
interprofession@gruyere.com

RECIPE

LE GRUYÈRE AOP MOUSSE

 20'  05'



INGREDIENTS — FOR 4 PERSONS

200 g	Le Gruyère AOP (aged 8- 10 months) espaces 8 - 10 months ?!
80 ml	milk
300 ml	cream
5 ml	amber ale craft beer
20 ml	walnut oil
+	fresh parsley
+	salt and pepper

PREPARATION

ATTENTION: Make this recipe the day before serving.
The mousse needs be refrigerated long enough to give it time to set.

1. Grate Le Gruyère AOP and set aside.
2. Heat the milk and the beer and then add Le Gruyère AOP and mix together until well blended. Let the mixture cool.
3. Whip the cream.
4. Using a spatula, carefully fold in the cream until well blended.
5. Season and spice as desired.
6. While the mousse is thickening in the refrigerator, remove the stems and wash the parsley.
7. Bring a pot of salted water to a boil and cook the parsley for several minutes.
8. Drain the parsley and then cool it rapidly in ice water to help it keep its nice green colour! Don't throw out the water the parsley was cooked in, but put it aside to cool.
9. Place the blanched parsley leaves in a mixer along with a bit of the cooled water they were cooked in. Mix until obtaining a syrupy juice. Add the walnut oil and mix again. Season with salt and pepper.
10. Once finished preparing, serve in 'verrines' or plate it up.

RECIPE

LENTIL AND LE GRUYÈRE AOP BURGERS

 45'  20'



INGREDIENTS — FOR 4 PERSONS

10 g	cubes of Gruyère AOP
400 g	cooked lentils
2,5 dl	small, diced vegetables
1	egg
+	salt and pepper

PREPARATION

1. In a bowl, mix together the cooked lentils, Le Gruyère AOP, the vegetables, the egg, salt and pepper until obtaining a uniform mixture.
2. Shape into round patties.
3. In a frying pan, grill both sides of the burger over low heat.



Discover other recipes at:
gruyere.com/recipes

WITH LE GRUYERE AOP, THERE'S SOMETHING FOR EVERYONE

LE GRUYÈRE®
SWITZERLAND 

Do you like young, mild and subtle?
Le Gruyère AOP Classic is made for you.



LE GRUYÈRE®
SWITZERLAND  *Réserve*

Do you prefer something more intense
and full-flavoured?
Try Le Gruyère AOP Réserve.



LE GRUYÈRE®
SWITZERLAND  *Alpage*

Let yourself be seduced by the fine, elegant
and floral taste of Le Gruyère d'Alpage AOP,
produced from May to October.



LE GRUYÈRE®
SWITZERLAND  **Bio**

You can also taste Le Gruyère AOP Bio,
made with milk which meets the require-
ments of the "Bio Suisse" label.



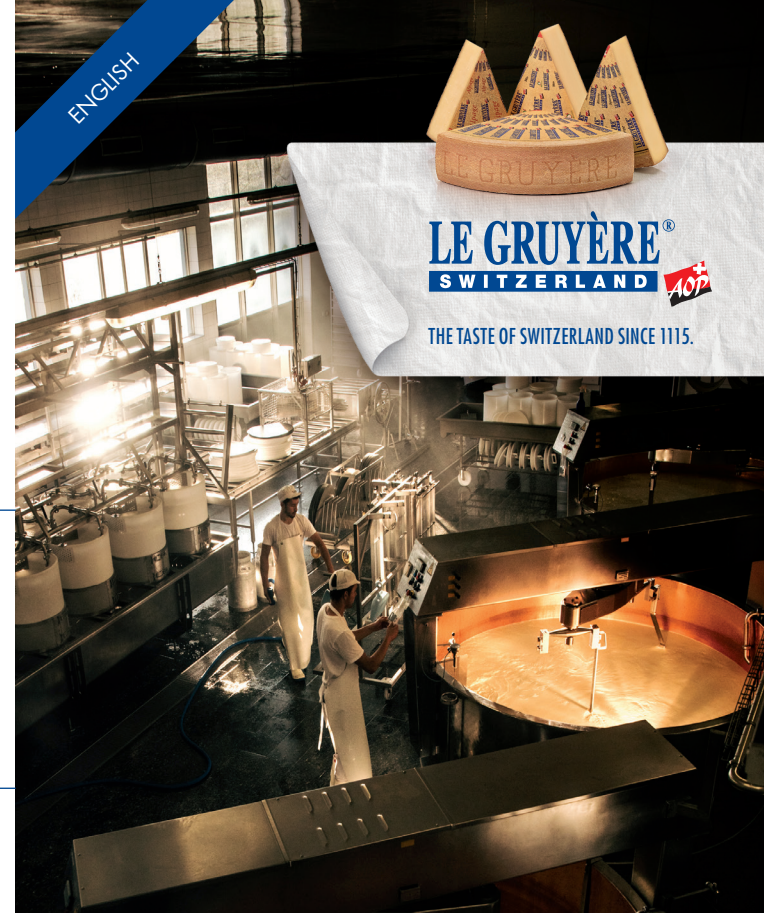
For more information on the varieties:
gruyere.com/types

ENGLISH



LE GRUYÈRE®
SWITZERLAND 

THE TASTE OF SWITZERLAND SINCE 1115.



THE TASTE OF SWITZERLAND SINCE 1115.

gruyere.com



Switzerland. Naturally.



Cheeses from Switzerland. 
www.cheesesfromswitzerland.com



Switzerland. Naturally.



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THE PRODUCTION OF LE GRUYÈRE AOP: TRADITION AND QUALITY

Above all, Le Gruyère AOP owes its incomparable taste and exceptional quality to the 100% artisanal know-how and traditions passed down from generation to generation since 1115.

1. QUALITY RAW MILK

The cows producing milk for Le Gruyère AOP are fed only natural forage, fresh grass in the summer, hay in the winter, without any additives or silage.

2. AT THE CHEESE DAIRY

The morning milk joins the previous evening's milk in the copper vat. The cheesemaker adds starter cultures for the maturation process and rennet to turn the milk into a creamy curd. Not heating the milk before the curdling allows it to preserve all its flavours, a quality of ^{of} raw milk cheese.

3. THE CURD CUTTING

The curd is sliced into grains using large, sharp rakes called cheese harps. The vat is gradually heated to 57° for 40 to 45 minutes.

4. CONTROLLING THE TEXTURE

Once the heating temperature is reached and the grains are about the size of a grain of wheat, the cheesemaker removes a handful of these grains, kneads them and forms a mass with which he tests the texture.

5. MOULDING AND MARKING

The contents of the vat (the grains of curd and the whey) are poured into the round moulds marked with the designation Le Gruyère AOP. Because traceability is a key factor in the production of Gruyère AOP, the cheese is identified by a casein marking noting the production date, the number of the wheel and the cheese dairy. Casein is a natural milk protein. The cheese is then pressed for 20 hours.



6. THE SALT BATH AND STORAGE IN THE CELLARS

The cheesemaker removes the wheels from the press and immerses them into a salt water bath for 24 hours. He then stores them in his cellars for three months. There he cares for them regularly to ensure that a protective rind, called 'morge' develops properly.

7. AFFINAGE (MATURATION) IN THE CELLARS

After three months, the wheels are sent to the maturing cellars for a slow maturation in a specific climate of 93% to 95% humidity at a temperature of 15 degrees. During this period, which varies between 5 and 18 months, the wheels are turned and rubbed with a salt water solution.

8. QUALITY CONTROL

To have the right to bear the name Le Gruyère AOP, once the wheels are 5 months old, they are inspected by a neutral commission which determines if all the quality criteria have been met.

9. A MATTER OF TASTE

After 6 to 9 months its smooth, refined taste will delight the palates of those searching for a mild flavour.

After 10 months, Le Gruyère AOP Réserve boasts a stronger, aromatic taste sure to please lovers of a more full-flavoured cheese.

Some wheels are matured for as long as 18 to 24 months. These are certain to appeal to connoisseurs looking for intense flavours. Although the maturation times may vary, the quality always remains the same!

10. THE GOURMET COMPANION

Whether on a cheese platter, or in a cooked dish, Le Gruyère AOP satisfies all your gourmet cravings. It's perfect for sharing convivial moments as a couple, with the family, or among friends. Discover our recipes and let yourself be inspired at gruyere.com/recipes/!



LE GRUYÈRE
SWITZERLAND

THE TASTE OF SWITZERLAND SINCE 1115.