



**FROMAGES SPIELHOFER SA**
2610 Saint-Imier

LE CAVALIER

HARD CHEESE






A mild hard cheese from a farmer who foregoes the use of mechanisation and only works with horses – obviously Freiburger horses from the region.

They are compact and deep-chested in equestrian terms, with a short, stable back and strong neck. Freibergers are the last original Swiss horse race to come from the Franches Montagnes (Freiberger in German) hills in the Jura. Our supplier uses these horses to cultivate his fields. His cows seem to appreciate the gently cultivated pastures because the milk he delivers for Le Cavalier is of extraordinary quality. Le Cavalier (the Rider, in English) is a mild, hard cheese, matured for three to four months. Its flavours are aromatic, fruity and pure.



VERY POPULAR WITH YOUNG AND OLD ALIKE

Place of origin and production	Fromages Spielhofer SA, CH-2610 Saint-Imier
Milk type	Raw milk from cows not fed on silage
Cheese type	Hard cheese
Rind	Slightly red to brown washed rind
Fat content	Min. 48% FDM
Weight	 ~9 kg  ~4.5 kg  250 g
Ripening period	3–5 months
Taste	Soft texture, mild and creamy flavour
Organic quality/IP Suisse quality	On request

NUTRITIONAL VALUES

	100 g
Energy	1660 kJ 401 kcal
Fat	33 g
Carbohydrates	0 g
Protein	26 g
Salt	1.5 g



Discover what we need to produce wonderful cheese.