



Jarlsberg

Jarlsberg is a Norwegian cheese whose inspiration comes from old recipes of Swiss cheese.

For more details on this cheese, we invite you to consult the French form.




CHARACTERISTICS


Paste	Firm
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Norway
Region	Oslo
Details	N/A
Producer	TINE SA
Fat	26%
Minimum Refinement	3 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Fruity and vibrant**
Kabinett

Red Wine

 **Fruity and medium-bodied**
Valpolicella, Mâcon, Beaujolais

Beer

 **Rousse Amère**
Pale Ale, Bock

SIMILAR PRODUCTS

- » Maasdam (en)
- » Emmentaler suisse, A.O.C. (en)