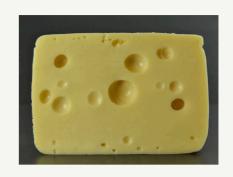


Jarlsberg léger

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.



Paste	Firm
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Norway
Region	Oslo
Details	N/A
Producer	TINE SA
Fat	16%
Minimum Refinement	3 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Industrial production
Particularities	Low in fat
Aspect	7
N/A	
Taste	
N/A	

PAIRING

White Wine



Delicate and light Vinho Verde

Red Wine



Fruity and light Valpolicella, Mâcon, Beaujolais

Beer



Rousse Amère Pale Ale, Bock

SIMILAR PRODUCTS

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