



## 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.



### CHARACTERISTICS

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	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

» Nazareth (en)