

ALPINE CHEESE – RACLETTE D'ANNIVIERS AOP

Alpine cheese and Raclette d'Anniviers are both typical Valais specialities.

Discover the flavours of both with our various partners.

Raclette d'Anniviers AOP

Raclette d'Anniviers AOP is a traditional raclette cheese from unpasteurised full-fat milk, made to a recipe handed down the generations. With its semi-hard texture and a fat in dry matter content of 50%, it's a real treat! It also ages well and is a preferred fondue choice.

Made entirely from unpasteurised, full-fat milk (obtained at altitudes between 900 and 1900 metres), Raclette d'Anniviers AOP is produced in copper vats and matured on spruce boards according to tradition. The name “Anniviers” is stamped on its crust. It is made at the Fromagerie d'Anniviers from October to June.

La Raclette

Raclette is a typical Valais dish obtained by scraping away the surface of a half-truckle of cheese that has been melted over a heat source. Raclette ovens hold the truckle of cheese at the perfect melting distance from the heat. The cheese should ideally be heated over a wood fire, but this technique is more difficult, as the prone position of the cheese gives it a tendency to run and spread out as it melts.

CONTACT

Alpine cheese - Raclette
d'Anniviers AOP
3961 Anniviers

Tomme d'Anniviers

With a texture between soft and semi-hard, it has a characterful, floral taste. It is eaten after maturing for 1.5 to 2 months.

Le sérac

Sérac is a product derived from the cheese-making process. Made from cooked whey (ricotta), it is characterised by its fresh, creamy appearance. Rich and smooth in the mouth, it is suitable for all occasions. It is high in protein and low in fat.

