

Quick Facts

Milk Type: Cow's Milk

Place of Origin: Norway

Age: 2-3 Months

Texture: Smooth, Creamy, & Chewy

Flavor: Mild, Sweet, & Nutty

Wine Pairing: Light, White Wine such as Chablis or Sauvignon Blanc



Map Of Norway

KeHE Distributors carries the following Jarlsberg items. Please check with your Account Manager for availability in your area.

Jarlsberg Cheese Wheel
UPC #75501673107
Pack/Size: 1/22lb wheel

Jarlsberg Lite Loaf
UPC #75501677501
Pack/Size: 1/12lb loaf

Jarlsberg Random Weight Wedges
UPC #400001930038
Pack/Size: 1/10 case

Jarlsberg Lite Random Weight Wedges
UPC #400001930045
Pack/Size: 1/10lb case

Jarlsberg Loaf
UPC #400001951712
Pack/Size: 2/12lb loaves

Jarlsberg Slices
UPC #75501960207
Pack/Size: 12/8oz case

Jarlsberg Lite Slices
UPC #75501960214
Pack/Size: 12/8oz case

For questions about Specialty Cheese or if you have an account that would benefit from a Specialty Cheese Training for their employees.

Contact
Heather Schubert:
heather.schubert@kehe.com

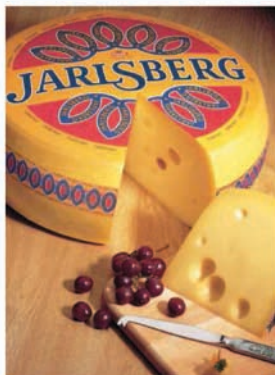
or (909)228-9162



from the desk of
Heather Schubert



Cheese of the Month: Jarlsberg



In 1956 a research team from the Agricultural University of Norway started experimenting with old cheese recipes from the Laurvig and Jarlsberg counties in the South of Norway. Trying to create a domestic cheese similar to Switzerland's Emmentaler, they developed a semihard, medium-fat cheese with holes, successfully combining old cheese-making traditions with modern technologies.

The team called the new cheese Jarlsberg® after the county it came from.

Known as "the world's most famous Baby Swiss, Jarlsberg has the consistency texture and hole formation of Swiss Emmentaler but its flavor is more nut-like and sweeter. The paste is golden yellow with holes of various sizes. A full wheel of Jarlsberg weighs about 20 lbs., one tenth the weight of a wheel of Emmentaler. Jarlsberg can be used in recipes or for snacking. Serve it with your favorite wine or beer.

All-American Jarlsberger



- 1-1/2 pounds (85% lean) ground beef
- 1 tablespoon steak seasoning
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon red pepper flakes
- 4 thick crusty bread slices
- 4 Jarlsberg® cheese slices
- 12 thin slices ripe tomato
- 4 leaves of lettuce
- 12 slices heirloom tomatoes
- 12 sautéed red onion slices

DIRECTIONS: Gently mix ground beef with steak seasoning, Worcestershire sauce and red pepper flakes to make 4 patties. Grill patties until perfection, about 8 - 10 minutes. During the last minute or two of grilling, place 1 slice of Jarlsberg® on each patty to melt. Toast bread slices on grill and Assemble burgers with lettuce, sliced tomatoes, and sautéed red onion slices.