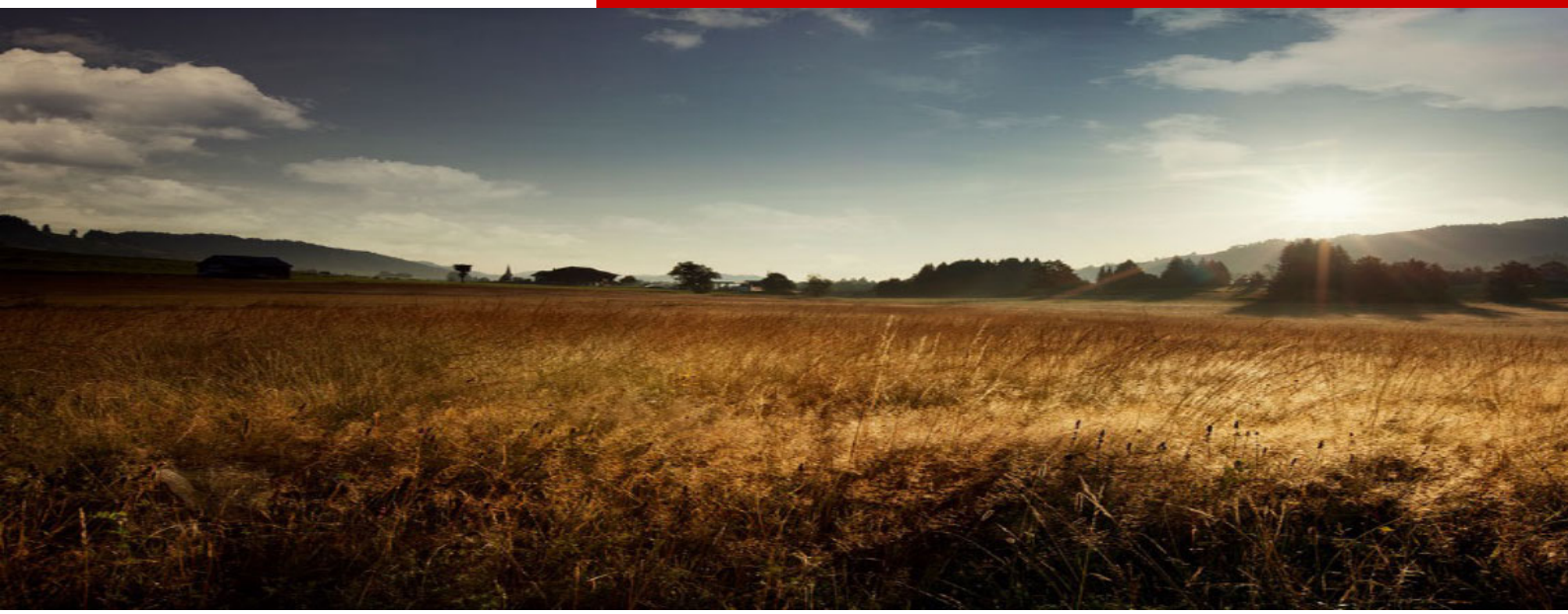
Hochmoor Käse AG



Hochmoor Chäs halbhart, Kräftig-würzig
Hochmoor Chäs halbhart, Vollwürzig. Delikat
Hochmoor Chäs halbhart, Würzig. Jung
Hochmoor Chäs, Würzig. Reif
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The history of the Ricken mountain cheese dairy goes back at least as far as 1875, when it was first mentioned in a document. It is closely linked to the history of transportation in the region. The mountain cheese dairy is still based today at the top of the watershed, in the village of Ricken SG - on the Ricken Pass, which has always been an important link between Lake Constance/Toggenburg and Lake Zurich/Linthebene.

The Liechti Ricken mountain cheese dairy is currently run by the third and fourth generation.

Our raised bog
The unique plant and herb world of the Ricken high moor, which lies 800 meters above sea level, is the basis for the special high moor milk. It leads to a special milk fat composition, which in turn is responsible for the special, tangy taste of the cheese.

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Hochmoor Käse AG

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Hochmoor Chäs halbhart, Kräftig-würzig

Medium-hard cheese | Conventional varieties | Cow milk

Discover the powerful sophistication of our Hochmoor Chäs, kräftig-würzig, refined with a unique red wine care. This cheese combines the intense flavors of the high moor with the subtle elegance of a red wine. Carefully selected cheeses are lovingly blended with exquisite red wines during the maturing process to create an exceptional taste. The result is a harmonious interplay of strong spiciness and the seductive sweetness of the red wine. Each bite offers a fascinating combination of flavor nuances that will tantalize your senses. Whether as a luxurious complement to a glass of wine or as a highlight on your cheese platter, our Hochmoor Chäs, kräftig-würzig with red wine care promises an incomparable culinary experience that captures the essence of tradition and innovation.

Type: Semi-hard cheese · Raw material: thermized, silage-free cow's milk · Shape: round · Weight: 5-6 kg
Rind: black rind · Pitting: occasional small holes · Flavour: strong and spicy
Maturity: > 4 months · Shelf life: 60 days · Use: Fondue, raclette, cheese platter, dessert
Labeling: CH 3386

Fettgehalt: vollfett, min. 45% F.i.T.
Festigkeit, wff: halbhart, 57-63 %
100g enthalten:

Brennwert:	1734 kJ (418 kcal)
Fett:	30 g
gesättigte Fettsäuren:	20.5 g
Kohlenhydrate:	0.4 g
Zucker:	0 g
Eiweiss:	27.5 g
Salz:	1.8 g

Hochmoor Käse AG 8726 Ricken SG

Hochmoor Chäs halbhart, Vollwürzig. Delikat

Medium-hard cheese | Conventional varieties | Cow milk

Experience the unique fusion of intense spiciness and delicate creaminess with our Hochmoor Chäs, Vollwürzig. Delikat. This masterpiece combines the aromatic richness of a full-bodied cheese with the gentle seduction of a cream cheese. Made from selected milk and refined with an exquisite blend of spices and herbs from the high moor, our cheese offers a taste experience that appeals to all the senses. Each slice reveals a harmonious balance between strong flavors and a delicate creaminess that melts in the mouth. Whether as the star of your cheese platter or as a versatile ingredient in sophisticated recipes - our Hochmoor Chäs, Vollwürzig. Delikat adds a touch of luxury to any culinary creation.

Type: Semi-hard cheese · Raw material: thermized, silage-free cow's milk · Shape: round · Weight: 5-6 kg
Rind: reddish to brown rind · Pitting: occasional small holes · Flavour: full-flavored delicacy
Maturity: > 5 months · Shelf life: 60 days · Use: Fondue, raclette, cheese platter, dessert
Labeling: CH 3386

Fettgehalt: vollfett, min. 45% F.i.T.
Festigkeit, wff: halbhart, 57-63 %
100g enthalten:

Brennwert:	1734 kJ (418 kcal)
Fett:	34 g
gesättigte Fettsäuren:	20.5 g
Kohlenhydrate:	0.4 g
Zucker:	0 g
Eiweiss:	27.5 g
Salz:	1.8 g

Hochmoor Käse AG 8726 Ricken SG

Hochmoor Chäs halbhart, Würzig. Jung

Medium-hard cheese | Conventional varieties | Cow milk

Immerse yourself in an exciting world of taste with our Hochmoor Chäs, Spicy. Young. This cheese combines the natural spiciness of the upland moor with the freshness of a young cheese. Made from carefully selected milk and refined with the unique flavors of the high moor region, our cheese offers a harmonious combination of mild spiciness and delicate texture. Each slice reveals an exciting journey of flavors inspired by the earth of the high moor. Whether as a delicious snack, on a rustic bread or as an invigorating addition to your favorite recipes, our Hochmoor Chäs, würzig.jung adds a distinctive touch to any meal. Experience the authenticity and character of this cheese and be inspired by its unique combination of tradition and innovation.

Type: Semi-hard cheese · Raw material: thermized, silage-free cow's milk · Shape: round · Weight: 5-6 kg
Rind: reddish to brown rind · Pitting: occasional small holes · Flavour: mild, aromatic
Maturity: > 2 months · Shelf life: 60 days · Use: Fondue, raclette, cheese platter, dessert
Labeling: CH 3386

Fat content: min. 45%
Firmness, wff: medium-hard, 57-63 %
100g contain:

Caloric Value:	1734 kJ (418 kcal)
Fat:	30 g
Saturated Fatty Acids:	20.5 g
Carbohydrates:	0.4 g
Sugar:	0 g
Proteins:	27.5 g
Salt:	1.8 g

Hochmoor Käse AG 8726 Ricken SG

Hochmoor Chäs, Würzig. Reif

Medium-hard cheese | Conventional varieties | Cow milk

Welcome to a flavorful adventure with our Hochmoor Chäs, Würzig. Reif. This cheese takes you into the incomparable world of the high moor and its intense aromas, which are intensified by careful maturing. Made from the finest milk and refined by an extended maturing period, our cheese offers a taste experience of exceptional flavor and character. Each slice tells the story of Highmoor with every bite, releasing a rich array of flavors. Whether as a statement on your cheese platter or as an uplifting element in sophisticated dishes, our Hochmoor Chäs, Würzig. Reif adds an unmistakable note to every moment of indulgence. Experience the intensity and unmistakable taste of this cheese, which captures the essence of the Hochmoor in an inimitable way.

Type: Semi-hard cheese · Raw material: thermized, silage-free cow's milk · Shape: round · Weight: 5-6 kg
Rind: reddish to brown rind · Pitting: occasional small holes · Flavour: spicy, rich
Maturity: > 4 months · Shelf life: 60 days · Use: Fondue, raclette, cheese platter, dessert
Labeling: CH 3386

Fettgehalt: vollfett, min. 45% F.i.T.
Festigkeit, wff: halbhart, 57-63 %
100g enthalten:

Brennwert:	1734 kJ (418 kcal)
Fett:	30 g
gesättigte Fettsäuren:	20.5 g
Kohlenhydrate:	0.4 g
Zucker:	0 g
Eiweiss:	27.5 g
Salz:	1.8 g

Hochmoor Käse AG 8726 Ricken SG

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Hochmoor Chäs Raclette classic

Medium-hard cheese | Conventional varieties | Cow milk | Raclette/Fondue

Discover the ultimate indulgent experience with our Hochmoor Raclette made with the finest raw milk! Made with the utmost care and passion, we proudly present a cheese that captures the essence of natural flavors. Each melted layer reveals the unadulterated richness of raw milk, refined by masterful craftsmanship. Our raclette guarantees a melt-in-the-mouth feast for the senses, perfect for convivial evenings or special occasions. A real treat for cheese lovers in search of authenticity.

Type: Semi-hard cheese · Raw material: thermized, silage-free cow's milk · Shape: round or square · Weight: 6-7 kg
Rind: reddish to brown rind · Pitting: occasional small holes · Flavour: mild, spicy, full of character
Maturity: > 3 months · Shelf life: 60 days · Use: Fondue, raclette, cheese platter, dessert
Labeling: CH 3386

Fettgehalt: vollfett, min. 45% F.i.T.
Festigkeit, wff: halbhart, 57-63 %
100g enthalten:

Brennwert:	1734 kJ (418 kcal)
Fett:	29 g
gesättigte Fettsäuren:	20.5 g
Kohlenhydrate:	0.4 g
Zucker:	0 g
Eiweiss:	27.5 g
Salz:	1.8 g

Hochmoor Käse AG 8726 Ricken SG

Hochmoor Chäs Raclette mit Stockbergspeck

Medium-hard cheese | Conventional varieties | Cow milk | Raclette/Fondue

The Hochmoor Raclette with Stockberg bacon was developed in collaboration with the Toggenburg butcher's shop Metzger from Nesslau SG. Delicious Stockberg bacon is added to our Hochmoor Raclette during production and then matured for three months. The result makes gourmet hearts beat faster. The result is a spicy raclette cheese with a bacon flavor. A real treat on your raclette pan.

Type: Semi-hard cheese · Raw material: thermized, silage-free cow's milk · Shape: round or square · Weight: 6-7 kg
Rind: reddish to brown rind · Pitting: occasional small holes · Flavour: mild, spicy, full of character
Maturity: > 3 months · Shelf life: 60 days · Use: Fondue, raclette, cheese platter, dessert
Labeling: CH 3386

Fettgehalt: vollfett, min. 45% F.i.T.
Festigkeit, wff: halbhart, 57-63 %
100g enthalten:

Brennwert:	1734 kJ (418 kcal)
Fett:	29 g
gesättigte Fettsäuren:	20.5 g
Kohlenhydrate:	0.4 g
Zucker:	0 g
Eiweiss:	27.5 g
Salz:	1.8 g

Hochmoor Käse AG 8726 Ricken SG