

Grillkäse würzig

History

The spicy grilled cheese on its way more than once works up a sweat. Before the little devil rolls onto the grill, it lies in the boiling water bath of the Güntensperger cheese dairy for a good two hours. It's already crackling outside and the flames are flickering wildly between the logs. Just a little cooling down before the freshly formed cheese is sizzling crispy and golden brown on the hot embers. Even the greatest heat does not upset the teasing, spicy grilled cheese.

Taste

The slightly crunchy bite is reminiscent of hash browns that have been crisped with a lot of cheese. Once in the creamy centre, the cheese exudes its cheeky, surprisingly spicy aroma on the palate.

Sales arguments

- > Hearty, aromatic veggie variation. Whether in the pan or on the grill – a delight.
- > Crispy golden brown on the outside, juicy soft on the inside. Reminiscent of hash browns gratinated with lots of cheese.
- > Half of the hard cheese mixture consists of Red Devil cheese. This gives the grilled cheese its spicy flavour.

