Der scharfe Maxx Grill Cheese

crispy and melts in the mouth

Grill cheese that squeaks? That's for amateurs. Forget sights and sounds – it's all about the flavor anyway. If an authentic cheese taste with a unique tang is your thing, you're going to love this. «Der scharfe Maxx» Grill Cheese was born for the spotlight. Once it hits the grill or sizzles in a pan, turning crispy and golden brown, it's game over – you're hooked. With its melt-in-the-mouth texture, it's a taste sensation you won't forget. By the way: «Der scharfe Maxx» Grill Cheese is a healthy alternative to meat at any BBQ.

On the grill
Sear on a hot, clean grill for approx. 3 minutes on each side, turning carefully (grill mat recommended).

In the pan
Fry in a pan without additional fat for approx. 3 minutes on each side.

laktosefrei sans lactose

SUISSE GARANTIE

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Description
Ingredients: **Cheese product** made from 75% Swiss semi-hard cheese (full-fat, with raw milk), water, egg white powder, thickening agents, modified starch, E412, E461, iodized salt, stabilizer: E450, spice extracts.

- crispy and melts in the mouth
- authentic cheese taste
- 2 x 75g portions
- suitable for grill & pan
- consume only when fully cooked

Nutritional values in 100g grill cheese

Energy	1358 kJ (325 kcal)
Fat	25 g
of which saturates	16 g
Carbohydrates	< 1,4 g
of which sugars	0 g
Protein	22 g
Salt	1,5 g

cheese dairy no. 5228