



Love and passion
in fine taste

Die KÄSEMACHER



Our milk suppliers

Our milk comes from animals that lead a happy life on local farms! We collect the milk for our products directly from our approximately 50 local sheep and goat farmers in the Wald-, Most- and Mühlviertel, using our own pick-up trucks – the creation of value stays in our region.



Doris Ploner, our managing director with our lovely friends and suppliers.

»Waldviertler« smoked cheese from sheep's milk

reliable

partner

www.kaesemacher.com



Waldviertel, our home region

Our philosophy

Fine taste is our passion! We focus on handcrafted cheese, produced using traditional recipes from our home region. One by one, we create top quality cheese specialties every day.

At our manufactory in the Waldviertel, a region located in the very north of Austria, DIE KÄSEMACHER are producing a variety of cheese and antipasti specialties according to longstanding tradition.

We are not only specialists in sheep's and goat's milk products but also pioneers in antipasti made with fresh cheese.

The high quality of our raw materials is a top priority for us – it is the only way that we can whole-heartedly guarantee the extraordinary quality and fine taste of our products.

Yoghurt

Now available in the eco friendly 150g cardboard sleeve cup!



Yoghurt from sheep's milk



with natural fat content
shelf life: 21 days
2076 - cup, net weight: 150g

NEW DESIGN



Yoghurt from goat's milk



with natural fat content
shelf life: 21 days
2086 - cup, net weight: 150g

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follow us @die_kaesemacher



Fresh cheese & more ...



Fresh cheese from sheep's milk



at least 45% FDM
shelf life: 16 days
002 - cup, net/drain weight: 1000/6x100g
09 - cup, net/drain weight: 250/150g

Fresh cheese rolls from sheep's milk



at least 45% FDM
shelf life: 16 days
022 - cup, net/drain weight: 1000/3x200g
980 - cup, net/drain weight: 250/200g

Curd from sheep's milk



at least 45% FDM
shelf life: 45 days
210 - tub, net weight: 1000g
810 - cup, net weight: 150g

Sheep's milk cheese cubes*



at least 45% FDM
shelf life: 60 days
8040 - tub, net/drain weight: 1300/750g



Fresh cheese from sheep's and cow's milk



at least 45% FDM
shelf life: 16 days
001 - cup, net/drain weight: 1000/4x150g
285 - cup, net/drain weight: 250/150g

Fresh cheese rolls from sheep's and cow's milk



at least 45% FDM
shelf life: 16 days
222 - cup, net/drain weight: 500/2x200g
2010 - cup, net/drain weight: 250/200g

»Liptauer« authentic spread from sheep's and cow's milk



at least 45% FDM
shelf life: 45 days
936 - tub, net weight: 1000g
847 - cup, net weight: 150g

Cheese spread from sheep's and cow's milk



at least 45% FDM
shelf life: 45 days
938 - tub, net weight: 1000g



Fresh cheese rolled in zucchini*



at least 45% FDM
shelf life: 45 days
796 - cup, net/drain weight: 650/400g
491 - cup, net/drain weight: 180/125g

Fresh cheese rolled in bacon*



at least 45% FDM
shelf life: 45 days
795 - cup, net/drain weight: 650/400g
469 - cup, net/drain weight: 180/125g

Fresh cheese balls with pepper*



at least 45% FDM
shelf life: 60 days
475 - cup, net/drain weight: 180/100g

Peppersweet cheese spread



at least 45% FDM
shelf life: 45 days
863 - tub, net weight: 1000g
7972 - cup, net weight: 150g



Sheep's milk cheese bites with tomato-basil



at least 45% FDM
shelf life: 30 days
43023 - cup, net weight: 100g

Sheep's milk cheese bites with tomato-basil and curry



at least 45% FDM
shelf life: 30 days
74822 - cup, net weight: 350g

Fresh cheese with pumpkin seed pesto



at least 20% FDM
shelf life: 30 days
79813 - cup, net weight: 150g

Fresh cheese with basil pesto



at least 20% FDM
shelf life: 30 day
79811 - cup, net weight: 150g

Our responsibility

Careful milk production in harmony with nature, natural animal husbandry, and kindness in the handling of animals are very important to us.



Recipe

Spaghetti with fresh cheese pumpkin seed pesto

Ingredients for 2 people

- 250g spaghetti (raw) ◦ 1 clove of garlic ◦ 1 onion
- 1 cup fresh cheese with pumpkin seed pesto
- pumpkin seeds for garnish

Preparation

Cook spaghetti in salted water until al dente. Meanwhile finely chop the onion and garlic. Sauté them in a pan with olive oil. Add fresh cheese with pumpkin seed pesto and stir it slowly into a sauce. Add the spaghetti to the sauce and mix it up. Serve in deep plates garnished with pumpkin seeds and enjoy.

Preparation time: 20 minutes Level of difficulty: easy

Sheep's milk cheese & more

www.kaesemacher.com

* placed in exquisite rapeseed oil



Fresh cheese & more ...

Goat's milk cheese rolls with chives



at least 45% FDM
shelf life: 30 days
2261 - cup, net weight: 500g (5x100g)
2270 - cup, net weight: 100g

Goat's milk cheese rolls with wild herbs



at least 45% FDM
shelf life: 30 days
2361 - cup, net weight: 500g (5x100g)
2290 - cup, net weight: 100g

Goat's milk cheese rolls natural



at least 45% FDM
shelf life: 30 days
2551 - cup, net weight: 500g (5x100g)
2300 - cup, net weight: 100g

Goat's milk cheese rolls with pepper



at least 45% FDM
shelf life: 30 days
2341 - cup, net weight: 500g (5x100g)

Goat's milk cheese balls*



at least 45% FDM
shelf life: 60 days; 22300 - 90 days
8050 - tub, net/drain weight: 1300/750g
423 - cup, net/drain weight: 180/100g
22300 - jar, net/drain weight: 185/70g

Goat's milk cheese rolls with blossoms



at least 45% FDM
shelf life: 30 days
2254 - cup, net weight: 500g (5x100g)
2250M - cup, net weight: 100g

Goat's milk cheese rolls mix with blossoms and herbs



at least 45% FDM
shelf life: 30 days
74840 - cup, net weight: 300g (12x25g)

Goat's milk cheese tart with porcini mushrooms & herbs



at least 45% FDM
shelf life: 30 days
21905 - 1kg loaf

Goat's milk cheese tart with pepper & chili



at least 45% FDM
shelf life: 30 days
21906 - 1kg loaf

Exquisite goat's milk cheese spread



at least 45% FDM
shelf life: 45 days
967 - cup, net weight: 150g

Goat's milk cheese tart with fresh herbs



at least 45% FDM
shelf life: 30 days
220 - 1kg loaf

Goat's milk cheese tart with hazelnuts & honey



at least 45% FDM
shelf life: 30 days
21904 - 1kg loaf

Goat's milk cheese tart with pumpkin seeds & honey



at least 45% FDM
shelf life: 30 days
21902 - 1kg loaf

Goat's milk cheese tart with cranberries & honey



at least 45% FDM
shelf life: 30 days
21903 - 1kg loaf

Bacon-wrapped goat's milk cheese tartlets



at least 45% FDM
shelf life: 18 days
2950 - cup, net weight: 240g

Recipe

Goat's milk cheese bites

Ingredients for 8 tartlets

- 1 cup of bacon-wrapped goat's milk cheese tartlets
- 8 slices of crispbread
- honey ◦ pepper ◦ thyme

Preparation

Fry bacon-wrapped goat's milk cheese tartlets over high heat until they are crispy, place one bite on each slice of crispbread, drizzle with honey, sprinkle with freshly ground pepper, and garnish with sprigs of thyme.

Preparation time: 7 min.

Level of difficulty: easy



from the Goat



Glyphosate- and GMO-free

Our partners raise their animals on 100% **GMO-free feed**, enabling us to provide a 100% **GMO-free guarantee** on our dairy products.

Top quality grass and hay containing Waldviertel flowers and herbs without glyphosate give our products their unique taste.



www.kaesemacher.com

on pre-order

* placed in exquisite rapeseed oil



ANTIPASTI - vegetables

Peppersweet filled
with fresh cheese*



at least 45% FDM
shelf life: 60 days
968 - tub, net/draind weight: 1300/800g
709 - tub, net/draind weight: 700/400g
4763 - cup, net/draind weight: 140/100g

Peppersweet filled with
piquant fresh cheese*



at least 45% FDM
shelf life: 60 days
815 - tub, net/draind weight: 1300/800g
4023 - cup, net/draind weight: 140/100g

Peppersweet filled with
herbs fresh cheese*



at least 35% FDM
shelf life: 40 days
81506 - tub, net/draind weight: 1300/800g
40506 - cup, net/draind weight: 140/100g

Yellobell filled
with fresh cheese*



at least 45% FDM
shelf life: 60 days
806 - tub, net/draind weight: 1300/800g
4393 - cup, net/draind weight: 140/100g

Sunnypepp filled
with fresh cheese*



at least 45% FDM
shelf life: 60 days
932 - tub, net/draind weight: 1300/800g
4133 - cup, net/draind weight: 140/100g

Olives filled
with fresh cheese*



at least 45% FDM
shelf life: 60 days
803 - tub, net/draind weight: 1300/800g
4723 - cup, net/draind weight: 140/100g

Hot peppers filled
with fresh cheese*



at least 45% FDM
shelf life: 60 days
911 - tub, net/draind weight: 1300/800g
4743 - cup, net/draind weight: 140/100g

Mild peppers filled
with fresh cheese*



at least 45% FDM
shelf life: 60 days
801 - tub, net/draind weight: 1300/800g

Mushrooms filled
with fresh cheese*



at least 45% FDM
shelf life: 60 days
923 - tub, net/draind weight: 1300/800g

Onions filled
with fresh cheese*



at least 45% FDM
shelf life: 60 days
892 - tub, net/draind weight: 1300/800g



Vegetables from the South

The vegetables we use for our well-known antipasti specialties are raised and cultivated by our long-term partners on fields in Southern Europe.

After the plants (grown from our own seeds) have been carefully cultivated, each fruit is individually picked by hand to ensure careful harvesting.

Then the freshly harvested vegetables begin their journey to the Waldviertel. Many busy hands deseed them so that they can be filled with our fresh cheese.

Superstar PEPPERSWEET ...



cultivated ...



grown ...



harvested ...



manufactured ...



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...the original

Our cherry pepper is a special variety characterised by its crisp bite and mild, sweet taste.

By longstanding tradition, the seed for this much-loved fruit is patiently and painstakingly raised.

Only in this way we can guarantee that each individual fruit has a good crisp bite and full-flavoured flesh.

* also available as a preserved
jar (pages 14 & 15)

* placed in exquisite rapeseed oil

ANTIPASTI - vegetables ...

COW



Vegetables filled with fresh cheese*



Peppersweet, Yellobell, onions, olives and Sunnypepp

at least 45% FDM
shelf life: 60 days

818 - tub, net/draind weight: 1300/800g

Mixed Antipasti*



Peppersweet, Yellobell and mild peppers filled with fresh cheese; roasted peppers and roasted zuchinis

at least 45% FDM
shelf life: 60 days

708 - tub, net/draind weight: 700/400g

Tricolore*



Peppersweet, Yellobell and olives filled with fresh cheese

at least 45% FDM
shelf life: 60 days

4293 - cup, net/draind weight: 140/100g

ANTIPASTI - ready-to-serve

COW



Antipasti platter*



Peppersweet and Yellobell filled with fresh cheese, Pomodori secchi, sheep's milk cheese bites and marinated olives

at least 45% FDM
shelf life: 30 days

5201 - cup, net/draind weight: 700/460g

Antipasti Selection* Colored Mix



Yellobell, mild green peppers and hot red peppers filled with fresh cheese

at least 45% FDM
shelf life: 45 days

5205 - cup, net/draind weight: 360/220g

Antipasti Selection* Mediterranean Mix



Peppersweet filled with fresh cheese, Pomodori secchi, sheep's milk cheese bites and marinated olives

at least 45% FDM
shelf life: 45 days

5206 - cup, net/draind weight: 360/220g

ANTIPASTI - sweet fruits

COW



Figs filled with fresh cheese*



at least 45% FDM
shelf life: 45 days

360 - tub, net/draind weight: 1300/800g

Dates filled with fresh cheese*



at least 45% FDM
shelf life: 45 days

362 - tub, net/draind weight: 1300/800g
4663 - cup, net/draind weight: 140/100g

Apricots filled with fresh cheese*



at least 45% FDM
shelf life: 45 days

363 - tub, net/draind weight: 1300/800g
4673 - cup, net/draind weight: 140/100g

* placed in exquisite rapeseed oil

also available as a preserved jar (pages 14 & 15)

... also sweet

Sweet fruits

A slightly sour fresh cheese preparation meets the pleasant sweetness of these dried fruits.

This composition is the counterpart to our antipasti vegetables.



Recipe

Chocolate fruits with fresh cheese heart

Ingredients for 4 servings

- 2 cups apricots filled with fresh cheese
- 2 cups dates filled with fresh cheese
- Couverture or other chocolate for dipping
- nuts, blossoms, ... for garnish

Preparation

Melt the chocolate in a water bath.

Dipp the filled fruits completely in the chocolate and place them on a baking rack to drain and cool down.

Then decorate with melted chocolate and sprinkle with nuts or blossoms.

PS: For a nice chocolate pattern, combine white and dark chocolate.

Preparation time: approx. 15 minutes cool time: best overnight
Level of difficulty: easy



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ANTIPASTI - vegan

roasted ...

Roasted peppers*

J



shelf life: 60 days
753 - tub, net/draind weight: 1300/800g
433 - cup, net/draind weight: 180/100g

Roasted zucchinis*



shelf life: 60 days
751 - tub, net/draind weight: 1300/800g



Sundried tomatoes

Pomodori secchi*

J



shelf life: 60 days
759 - tub, net/draind weight: 1300/800g
479 - cup, net/draind weight: 180/100g

Our suggestion: cut finely and prepare a pesto with a little bit of oil

with Hummus ...

HUMMUS



Peppersweet filled with finest Hummus*

J



shelf life: 45 days
81519 - tub, net/draind weight: 1300/800g
40519 - cup, net/draind weight: 140/100g

Our crisp antipasti classic "Peppersweet" is also available with a vegan Hummus filling made of a puree of chickpeas, sesame paste and oriental spices.

This product wears the official V-label, an international seal of quality for vegan products that is awarded by "Vegane Gesellschaft Österreich".



NEW

with vegan fresh cream ...

Peppersweet filled witht vegan fresh cream*

J



shelf life: 40 days
70939 - tub, net/draind weight: 700/400g
507639 - cup, net/draind weight: 140/100g

Available in various varieties and packagings.

As a tribute to the timeless art of enjoyment, you can now also enjoy our antipasti as a vegan product, completely free of animal products.

Our vegetables filled with creamy, vegan fresh cream are irresistible – identifying this, you don't have to be vegan!

*placed in exquisite rapeseed oil

J

also available as a preserved jar

on pre-order

Grilled vegetables

Gently roasted and preserved in a delicate marinade of rapeseed oil, different spices and herbs, this product range offers a tasty and vegan plus to our antipasti filled with fresh cheese.

Delicious peppers, hearty mushrooms or tasty zucchinis – our roasted vegetables are always a pleasure.

Our suggestion: Warmed up slightly or grilled again, our vegetables reveal their full and smoky flavour.



PEPPERSWEET
filled with finest
HUMMUS

Olives ...

Pitted Kalamata olives* from Greece



shelf life: 45 days
4153 - cup, net/draind weight: 140/100g

Pitted green olives* from Greece



shelf life: 45 days
4163 - cup, net/draind weight: 140/100g

GREEK olives



ANTIPASTI - longer shelf life



Peppersweet filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
320 - jar, net/drain weight: 1500/1000g
300 - jar, net/drain weight: 250/140g

Olives filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
328 - jar, net/drain weight: 1500/1000g
301 - jar, net/drain weight: 250/140g

Hot peppers filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
330 - jar, net/drain weight: 1500/1000g
302 - jar, net/drain weight: 250/140g

Mild peppers filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
347 - jar, net/drain weight: 1500/1000g
398 - jar, net/drain weight: 250/140g

Yellobell filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
322 - jar, net/drain weight: 1500/1000g
303 - jar, net/drain weight: 250/140g

Mushrooms filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
324 - jar, net/drain weight: 1500/1000g
304 - jar, net/drain weight: 250/140g

Onions filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
326 - jar, net/drain weight: 1500/1000g

Sunnypepp filled with fresh cheese*



at least 40% FDM
shelf life: 365 days
31200 - jar, net/drain weight: 250/140g

sweet fruits ...

Figs filled with fresh cheese*



at least 70% FDM
shelf life: 365 days
380 - jar, net/drain weight: 650/400g
368 - jar, net/drain weight: 250/140g

Dates filled with fresh cheese*



at least 70% FDM
shelf life: 365 days
382 - jar, net/drain weight: 650/400g
370 - jar, net/drain weight: 250/140g

Apricots filled with fresh cheese*



at least 70% FDM
shelf life: 365 days
383 - jar, net/drain weight: 650/400g
371 - jar, net/drain weight: 250/140g

mixed varieties ...

Gourmet jar*



Peppersweet, olives and hot peppers filled with fresh cheese
at least 40% FDM
shelf life: 365 days
3502 - jar, net/drain weight: 1500/1000g

Gourmet jar*



Peppersweet, Yellobell and olives filled with fresh cheese
at least 40% FDM
shelf life: 365 days
35770 - jar, net/drain weight: 650/400g

Gourmet jar*



figs, dates and apricots with fresh cheese
at least 70% FDM
shelf life: 365 days
35880 - jar, net/drain weight: 650/400g

we set
OUT ON A
JOURNEY
around the
World

Our preserving jars...

Due to a specific heat procedure our preserving jars are durable up to one year even without any cooling.

Therefore, they are particularly suited for long transportation distances and a longer period of storage.

The vegetables always maintain their heartiness and freshness.



www.kaesemacher.com

More preserving jars ...

Peppersweet filled with finest Hummus*



shelf life: 365 days
30019 - jar, net/drain weight: 250/140g

Pomodori secchi*



shelf life: 365 days
306 - jar, net/drain weight: 250/140g

Roasted peppers*



shelf life: 365 days
309 - jar, net/drain weight: 250/140g

Peppersweet filled with tuna*



shelf life: 365 days
343 - jar, net/drain weight: 250/140g

* placed in exquisite rapeseed oil

on pre-order

Semi-hard cheese

SHEEP



Waldviertler sheep's milk cheese with chili



at least 45% FDM
shelf life: 60 days
1984 - approx. 1kg loaf
1510 - loaf, 120g

Waldviertler sheep's milk cheese with poppy seeds



at least 45% FDM
shelf life: 60 days
1885 - approx. 1kg loaf

Waldviertler sheep's milk cheese with pumpkin seeds



at least 45% FDM
shelf life: 60 days
1788 - approx. 1kg loaf
11788 - loaf, 120g

Waldviertler smoked cheese



at least 45% FDM
shelf life: 60 days
-509 - approx. 1kg loaf
1509 - loaf, 120g

Waldviertler sheep's milk cheese with wild garlic



at least 45% FDM
shelf life: 60 days
985 - approx. 1kg loaf
1985 - loaf, 120g

Waldviertler sheep's milk farmhouse cheese



at least 45% FDM
shelf life: 60 days
978 - approx. 1kg loaf
1978 - loaf, 120g

Waldviertler sheep's milk cheese with truffle



at least 45% FDM
shelf life: 60 days
986 - approx. 1kg loaf
1986 - loaf, 120g

Waldviertler sheep's milk cheese with garlic



at least 45% FDM
shelf life: 60 days
51602 - approx. 1kg loaf

Sheep's milk cheese ripened in brine



at least 45% FDM
shelf life: 60 days
023 - approx. 1,5 kg block
8193 - piece, 150g

Sheep's milk cheese bites with fine herbs*



at least 45% FDM
shelf life: 90 days
272 - jar, net/draind weight: 200/125g

Spicy sheep's milk cheese bites*



at least 45% FDM
shelf life: 60 days
988 - tub, net/draind weight: 1300/800g
499 - cup, net/draind weight: 180/100g

Sheep's milk cheese bites with olives and fine herbs*



at least 45% FDM
shelf life: 60 days
425 - cup, net/draind weight: 180/100g



Waldviertler goat's milk cheese



at least 45% FDM
shelf life: 60 days
977 - approx. 1kg loaf
1977 - loaf, 120g

We love the handcraft of cheese making

Our cheese is handcrafted according to traditional recipes of our home region. The cheese curd is cut and moulded by hand. The subsequent production stages are also carried out mostly by hand.

*placed in exquisite rapeseed oil



finest
cheese-
delight

Our suggestion: Our Chutneys do not only go great with our cheese specialties, they are also a delicious complement to grilled fish or meat.

Figs
Chutney

VEGAN



shelf life: 250 days
31604 - jar, 150g

Sunnypepp
Chutney

VEGAN



shelf life: 250 days
31606 - jar, 150g

Peppersweet
Chutney

VEGAN



shelf life: 250 days
31601 - jar, 150g

www.kaesemacher.com

Hard cheese

Seasoning Cheese



Seasoning Cheese » Mediterranean«



at least 45% FDM
shelf life: 90 days
26913 - jar, net weight: 50g

Seasoning Cheese » Pepper«



at least 45% FDM
shelf life: 90 days
26911 - jar, net weight: 50g

matured for weeks

Our hard cheese is matured over weeks and is wonderful for refinement of the pasta, risotto, steamed vegetables and other delicacies.

The distinctive, spicy taste of the cheese unfolds perfectly on warm dishes – it gives every dish the final touch.

*Our tipp: Mediterranean goes perfectly with pasta, risotto or steamed vegetables.
Pepper goes especially well with steaks and burgers.*



Grated cheese -
straight from
jar to the dish

Private Label ...

From the first idea to the finished product...

As far as we are concerned, it makes no difference whether we are supplying for our own brand, for international customers, for national and international retail chains, or for the hospitality industry – our values remain the same.

IFS standards, superior quality raw materials and careful preparation have always the highest priority for us – you can rely on that!

Please visit our website to explore the wide range of options that we offer!



www.kaesemacher.com

Preparing delicious dishes ...



Plum jam and goat's cheese pockets



Cheese & leek parcels



Bulgur salad with sheep's milk cheese



Baked smoked cheese



Peppersweet - meatballs



Pizza Antipasti style



Creamy sheep's milk cheese dip with pumpkin



Melon-Feta-skewers



Sheep's milk curd cheese dumplings with berry ragout



... and more on www.kaesemacher.at/en/recipes

Going on a journey of discovery...

...www.kaesemacherwelt.at

Our KÄSEMACHERWELT in the northwestern Waldviertel is one of the TOP tourism destinations in Lower Austria. As part of our guided tours, you have the unique opportunity to look over the shoulders of the professional cheese makers and to follow how our delicacies are made.



Tasting



Show manufactory



Restaurant



Outdoor area



Shop



Experience Enjoy Relax

April 24

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Aus besonderem Holz geschnitzt.

