



THE FINEST CHEESE SINCE 1998



M A D A B O U T C H E E S E

You would have to be completely mad to operate as a cheese affineur on the flat land of Schleswig-Holstein. Or so it might seem to the untrained eye. To those in the know, on the other hand, it feels completely normal. At least, it does when you are passionate about cheese. And we certainly are!

We know every cow, sheep and goat in the area here. And if we don't, then we do know the farmers. And we know what they make with their animals' milk: the finest cheese in their own farmhouse dairies.

We then transport this cheese to our maturing rooms, where we age it by washing, brushing and salting it and rubbing it with herbs. And by giving it time for its aroma to develop and evolve into something truly special.



IN LOVE IN THE NORTH

We see cheese as our cultural heritage, a humble ambassador for the region that marries tradition with the unique signature of the land. That is why we use raw milk cheese from local farms in almost all of our cheeses, and the same goes for the ingredients we add to them.

That means no Riesling from Rheingau for a French cheese, but rather local apple liqueur for red smear cheese from Northern Germany. The same goes for salt and herbs, which we prefer to source from 'just round the corner' instead of the other side of the globe.

It takes a lot of experience to understand the interactions between milk, cheese, origin and tradition. We believe that we have taken a vast amount of it in after 25 years.



DEVOTED TO ARTISANRY

We are cheese refiners. Modelling ourselves on French affineurs, we only ever work with artisanal enterprises, many of which are organic, that take every aspect of their agriculture into account.

Over the years, we have built up a range of more than 150 types of cheese that we refine to the highest standards of taste and quality – some over weeks, others for up to six months or longer. We strive to express the quintessential character of every individual cheese without any faults, peaks or sharpness. Pure cheese that tastes the way it should.

We work exclusively by hand and do not use a single machine! The cheese is placed in the cellar by hand, washed by hand, turned by hand, brushed or rubbed by hand, seasoned by hand, wrapped by hand and placed in our delivery vans by hand. One might say it is old-fashioned. We call it natural. We love our cheese and treat it with passion and respect.



UNITED IN PASSION

Businesses in the gastronomy sector work with the same passion for top-quality products and unparalleled taste as we do. That is why restaurateurs have been our favourite customers for over 25 years.

As a purely (Northern) German selection is not always enough for many of our customers, we work with partners throughout Europe who are just as crazy about cheese as we are. These include hand-picked cheese dairies as well as our fellow affineurs from France, Switzerland, the Netherlands and Denmark.

We promise our partners that every cheese will receive exactly the treatment it needs. And if we do have to unpack, brush and pat it, then we will do so – even if it will only be with us for a week.

GERMANY'S
MOST NORTHERN AFFINEUR



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