

### Saganaki 3kg loaf

Saganaki Cheese is one of the most favourite Greek table and frying/grilling cheese. It is a hard cheese with a salty, nutty and piquant flavour.

The cheese is firm but smooth when fried, and it has a rich aroma and silky mouthfeel.

Our customers use our Saganaki for:

- Pan or BBQ fried Saganaki
- Crumbed Saganaki
- Saganaki Chips
- Flamed Saganaki
- Saganaki Skewers
- Cheese Toasty & Cheese Pie
- In Salads
- Aged Kasseri Cheese
- Izmir Tulum Cheese
- Grated on Pasta, Moussaka, Saganaki Prawns and many more dishes.

You can order our Saganaki in a carton of 4x3kg loaves. On request as sticks, sliced, grated or breadcrumb (MOQ's apply).

# WHOLESALE SPECIAL



Saganaki



### Winzer Rosé Hard Cheese 5.5kg wheel

The Winzer Rosé is a washed rind Hard Cheese, refined with Rosé-Wine, Herbs and Spices. This unique mixture and the long maturing process of 8+ months enhances its unique taste.

The Winzer Rosé gives every cheese board a special touch, and is also excellently suited for dessert cheese accompanied with Quince, fresh fruit and wine.



Winzer Rosé



Creamy Swiss Style Cheese



### Swiss Style Cheese / Creamy Emmentaler 2.6kg Loaf

Our Emmentaler Cheese impresses with its fine, tasty and slightly sweet-nutty taste. This 4+ months matured Hard Cheese it's made from the finest Austrian Alpine milk, which makes the cheese so creamy. The cheese is ideal for cold and warm dishes and goes perfectly as a snack and on any cheese board.

## SAGANAKI CREAMY SWISS STYLE CHEESE WINZER ROSÉ

### Order in bulk and save!

You can order the above cheeses by pallet, half pallet and by cartons. Pricing is EXW Melbourne/Epping. Terms and Conditions apply. Please request a quote: [info@thecheeserebels.com.au](mailto:info@thecheeserebels.com.au)

You also can save up to 15% with COD payment.



The Cheese Rebels  
Mobile: 0400 853 538  
[www.thecheeserebels.com.au](http://www.thecheeserebels.com.au)