



**FOR IMMEDIATE RELEASE**

**Photo available upon request**

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**SAVOR THE RICH TRADITION OF ROTH KÄSE'S HORSERADISH & CHIVE HAVARTI**

MONROE, Wisconsin – Roth Käse's Horseradish & Chive Havarti is a unique blend of cow's milk, chives and the surprise flavor of horseradish. The innovative flavor and texture of this cheese makes it an incredibly versatile cheese.

Roth Käse's Horseradish & Chive Havarti is a mellow, creamy Havarti with a robust, unique flavor. It is a buttery classic cheese, laced with horseradish and laden with chives; the perfect compliment to a Reuben casserole or an open-face sliced roast beef and dark rye sandwich. This Havarti is a great slicing or melting cheese and a perfect flavor enhancer to potatoes and pasta.

Roth Käse USA began its rich cheesemaking heritage and tradition in 1991 and is a leading manufacturer and marketer of hand-crafted specialty cheeses - located in the rolling hills of Monroe, Wis. The Swiss chalet facility houses Roth Käse's line of award-winning cheeses that includes: Grand Cru Surchoix Gruyere and Buttermilk Blue. From the copper vats to the "affinage" cellars, Roth Käse hand-crafts only the highest quality, best tasting Signature Cheeses everyday.

For more information on Roth Käse Signature Cheeses, contact: Steve McKeon, President, 608.845.5796 or visit the website at: [www.rothkase.com](http://www.rothkase.com).

For information and/or photographs, please contact Linda Funk, Food Insight at 1.866.430.2590 ext 241.