

TETE DE MOINE AOC



CODE	40700
COUNTRY OF ORIGIN	Swiss
TYPE OF MILK	Raw Cow's milk
WEIGHT	800 g approx

Swiss cheese to be scraped into rosettes with a girolle

DESCRIPTION	A savoury and intense raw cow's milk cheese produced in the Jura region
APPEARANCE	The rind is brown with reddish shades, and the semi-hard paste is fine and unctuous, ivory or pale straw yellow in colour, depending on the ageing
TASTE	Savoury, rich, intense, with aromas of hay and mushrooms, becoming increasingly pronounced with ageing
MATURING	At least 4 months
PRODUCER	Castellanza Spa - Busto Arsizio (VA) - Lombardia
OUR SELECTION	A very special product made with extreme rigour: raw milk, produced between 700 and 1300 metres above sea level, free grazing from May to September and a hay-based diet in winter, for a cheese that accepts no compromises
CURIOSITY	Created in 1136 in the Bellelay Monastery, Tête de Moine (meaning 'monk's head') was awarded PDO status in 2001. Fromage de Bellelay, as it is also known, is produced in the mountainous region between the districts of Moutier, Franches-Montagnes, Porrentruy and Courtelary in the Swiss Jura, using milk sourced exclusively from these areas. It is then processed and matured on site according to traditional techniques, as required by the regulations
SUGGESTIONS	Once removed from the refrigerator, it should be cut horizontally and scraped with a special tool, the girolle, which allows you to form delicious cheese rosettes; perfect as an aperitif, at the end of a meal or to add a graceful touch to any cheese platter