

Tete de Moine

Source

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Type of milk

- Cow



On the pastures of the Swiss Jura, the cows from spring to autumn savor a particular composition of herbs and a fragrant hay during the winter. Thus the Tete de Moine was born, classic Swiss cheese.

The Tete de Moine is more than a simple form of semi-hard cheese, cylindrical, smooth and weighing about 800 grams.

The Tete de Moine is not cut with a classical knife, as other cheeses, but served in the form of delicate slices obtained with a particular blade called “girolle”.

Excellent table cheese, but also perfect as an aperitif, at the end of a meal or as a snack.



Allevatore di Formaggi

Organoleptic characteristics

Aspect and texture: Cylindrical, semi-hard

Taste: Pure and aromatic

Serving suggestions: Red wines, stouts. Pickles, potatoes and legumes.
Black bread.

Technical characteristics

Milk: vaccine, whole, pasteurized

Production method: artisanal

Paste: Hard or semi-hard

Salting: dry

Ripening: 3 - 4 months

Production period: artisanal

Fats: 51% Mgss

Weight: between gr 700 and gr 900

Dimensions: h cm 7-10, diameter cm 10-15

Producers: Farmers from Swiss Jura

Whole cheese code: n.d.

Cutted cheese code: n.d.