

calendar

distributors of the finest foods



SELECTED BY KÄSESWISS Tête de Moine

Origin: Fribourg, Switzerland
Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 700g wheel
Item Code: 702653



This small drum of cheese was created by the monks of Bellelay abbey in Switzerland and its name was allegedly coined by the French relating to the resemblance of a shaved monks head. Made in the small village of Villeret, located in the Jura region, the cheese maker uses a traditional recipe and copper vat and blends evening and morning milk.

Raw milk regulations in Australia stipulate that the cheese must be matured longer than usual and its this additional maturation that ensures an exceptional cheese with a condensed nutty texture and slightly sweet, fruity and toffee finish.

Tête de moine cheese is a semi-hard cheese with a silky body which easily melts in your mouth. Using a Girolle (or cheese curler) it can be pared into delicate rosettes which aerates the surface of the cheese, altering the structure of its body and allowing the full flavour to develop.



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