



Tête de Moine, Fromage de Bellelay. **PDO/AOC Delightfully delicate cheese rosettes.**

From spring through to autumn dairy cattle graze in the Swiss Jura's mountain pastures where they feast on spicy grasses and herbs. In the winter months, the cows are fed on fragrant hay cut from the same rolling meadows. The grasses and herbs that grow so abundantly in the unspoilt landscape are what give Tête de Moine its distinctive character and unique taste. It was in this setting, in the Bellelay Monastery, that this cheese specialty was first created 800 years ago. In order to preserve the ancient and traditional method of cheese production, Tête de Moine was granted the protected designation of origin (PDO/AOC) label in 2001. This is your guarantee that the Tête de Moine you purchased is the genuine article.

Each Tête de Moine is a cylinder-shaped, semi-hard cheese weighing around 800 g on average. It is produced from natural, untreated milk from mountain cattle that are never fed on silage. Tête de Moine is produced in village dairies in the area of origin in accordance with the stringent protection of designation of origin specifications.

The cheese is cared for and matured on pinewood boards for approximately 3 months and is subjected to rigorous quality tests before it is allowed to bear the name – Tête de Moine, Fromage de Bellelay.

Tête de Moine is not cut but pared with a special device called a Girolle or a Pirouette, with which the delicate rosettes are created. Experts are also able to pare the cheese with a knife blade held upright. The wafer-thin rosettes allow the full flavour of the cheese to develop, which heightens the tasting pleasure. Tête de Moine is best stored in the fridge under a cheese cover to maintain its humidity. This preserves both its robust aroma and texture and ensures that the cheese is ready for paring at any time. Tête de Moine should be pared straight from the fridge so that its consistency is just right for scraping the delicate rosettes. Cheese connoisseurs give Tête de Moine rosettes pride of place on their cheese boards and once tasted, it's certain you will too. A true gift of nature, Tête de Moine should be savoured as a starter with an aperitif, as a dessert cheese or a gourmet snack. A Tête de Moine and Girolle or Pirouette make an attractive and much coveted present.



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Protected denomination of origin (PDO/AOC)

In 2001, Tête de Moine became a protected designation of origin which stipulates that the milk has to come from the area of origin and that the cheese has to be produced and matured within the area according to traditional procedures as set down in the AOC specifications. Its name is derived from the former Monastery of Bellelay in the Swiss Jura.

Origin and production area

Mountain area in the districts of Franches Montagnes, Moutier, Porrentruy and Courtelary in the Swiss Jura.

Raw material

Natural, untreated mountain milk from cows fed without silage. The use of additives to manufacture this cheese is prohibited.

Shape, size, weight

Cylindrical wheels, 10 – 15 cm in diameter with a minimum height of 70 – 100 % of the diameter. Weight 700 – 900 g.

Fat content

Min. 51 % fat in dry matter.

Rind

Natural, firm, brown to reddish-brown.

Body

Ivory-coloured to light yellow (depending on time of the year).

Holes

1 – 8 mm in diameter, rather sparse, a few small cracks.

Texture

Delicate, soft.

Flavour

Purely aromatic, more distinct with age.

Ideal age for consumption

3 – 4 months.

Special features

Tête de Moine should not be cut, but pared to form rosettes straight after being taken out of the refrigerator. It is recommended to use half a wheel and put it onto the Girolle for paring.

Products on offer

Tête de Moine is available as whole wheels or halves wrapped in aluminium foil or clear film. Pre-pared and packed Tête de Moine rosettes are also available. Pirouette: functional packing and practical parer sold together with a half Tête de Moine.

Nutritional values on average per 100g

Water	35 g	Minerals	4 g
Protein	25 g	Calories	419 kcal
Fat	35 g	Joules	1'720 kJ



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