

Tête de Moine AOP (Special Order*)

Made from fresh, part-skim cow's milk, this tangy, semi-hard cheese ages on small spruce planks. Connoisseurs prize it for its sharp, aromatic character. Rather than slice this cheese, it is best gently pared with a girolle, a tool that creates decorative rosettes and reveals the sharp, aromatic character. Aged a minimum of 60 days.

Product Details

Item	017514
Brand	Fromage de Bellelay
Sold By	CS
Pack Qty	4
Pack Size	2 LB (RW)
Case GTIN/EAN/UPC	90071928000482
Unit UPC	071928000489
Country of Origin	Switzerland
Shelf Life from Production	180 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	8.9 LB
Ingredients	Cultured milk, salt, enzymes.
Availability	*Special Order - Please contact your sales representative for more information.

