

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

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| 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. |

