

MOINE TÊTE CHEESE



Tête de Moine cheese or monk's head is made from cow's milk and was bred at Bellelay Abbey in the Moutier district of the Jura Mountains in the canton of Bern.

The records of 1292 report that the cheeses of the Bellelay monks gained a reputation and were used as a currency by cattle farmers to pay leases to feudal lords.

The name of the cheese was given by the soldiers of the French Revolution who expelled the monks and each piece of cheese has a cylindrical shape and weighs up to 2 and 1/2 kg.