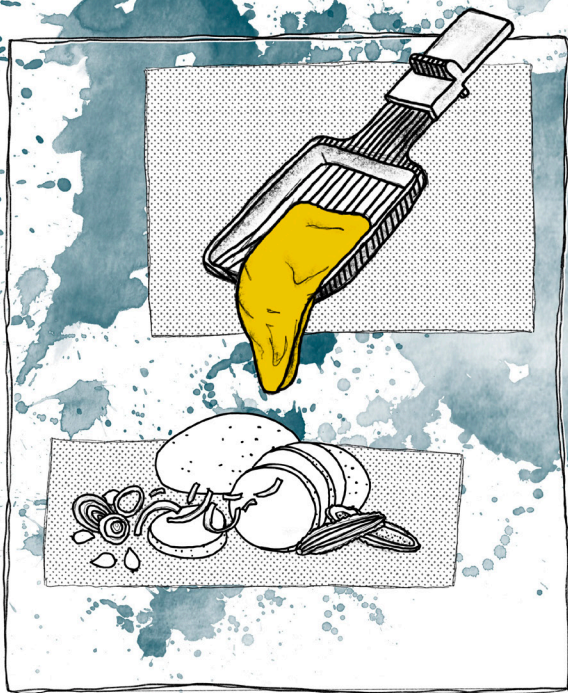
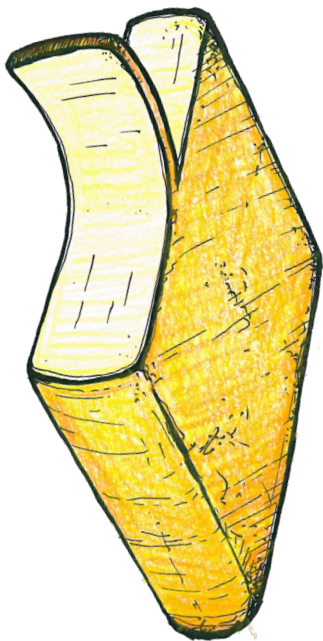


Jumi's



Raclette & Foodü





raclette

for all kinds of ralette* in this paper, the following data applies:

raw material:	cow raw milk
cheese type:	raclette
cheese age:	circa 2-3 months
loaf size:	6.5-7kg/3-3.5kg
production/sale	
creamery:	eyweid
f.i.t.:	45%

the specific ingredients can be identified by the adjustable title of the raclette. *except sheep raclette, that is produced from row sheep milk(f.i.t. 45%).



rosemary & rapeseed raclette

r-r-r (rosemary-rapeseed-raclette) - this is the newest addition to the jumi raclette family. lightly toasted canola seeds give the cheese its interesting texture and black dots. the broken needles of the intense rosemary bush contribute their full aroma and exude the mediterranean feeling. together in the tasty raw milk raclette unbeatable!



sänf (mustard)

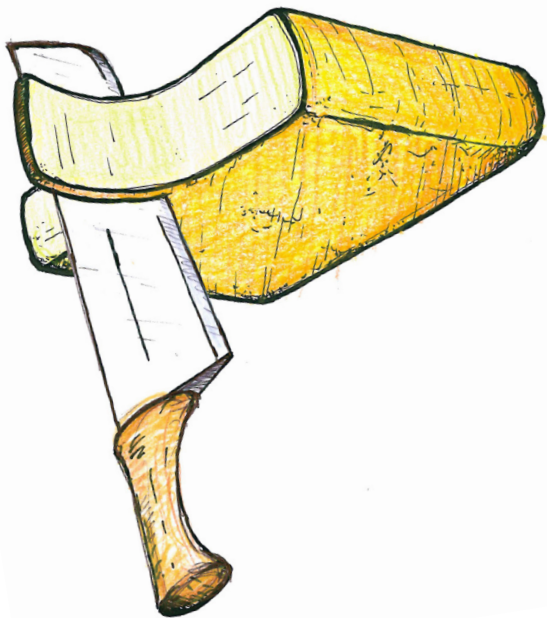
raclette

among our cheese maker friends in belgium, raclette with mustard is one of the most popular and best-selling varieties of all. for us reason enough to make our first prototypes in switzerland. according to our traditional way of making: from raw milk and with the ingredients inside the cheese. this resulted in our favorite, which we are sending into the race this year. it is characterized by two different varieties of mustard in the dough. once in powder form for the classic mustard heat and once as fermented seeds for the texture and the lovely sweetness. together they complement each other perfectly!



nature raclette

housi glouser, who wasn't an ordinary emmentaler, wanted to see the world. at least he made it to the other side of the mountains, where he managed to show the guys in wallis how to make good Raclette cheese. after years of trying, he finally came up with a recipe that he was happy with. as a result, he got homesick. oh! since then, he's been following his old recipe together with urs and chrigu and producing raclette cheese somewhere in the valleys behind bern. a classic and yet something very special.



grossvätku nature raclette

our grandfather is not only full of wisdom, but also incredibly full-bodied. Like the classic natural raclette - simply much older and with its strong aroma. in old age not only more beautiful but also even stronger, that's his motto. you can cut yourself a big slice. gäu grandfather!?



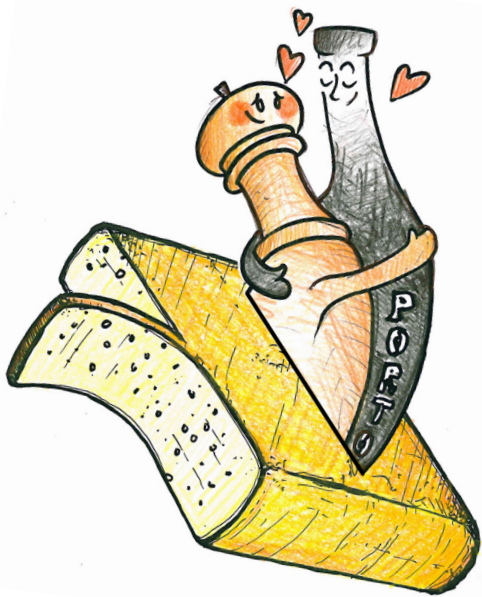
smoked raclette

the story with the smoke is a matter on its own. it's all about seizing the right moment - which isn't as easy as it may sound. „wed wosch luege brönnts di i dä ouge u wed nid luegsch isch o nid guet. handglänk x 3,14 isch hie d devisä. guet ischer ömu bis itz geng cho!“ in case you don't understand half of the text above, remember this - smoked raclette is always something good.



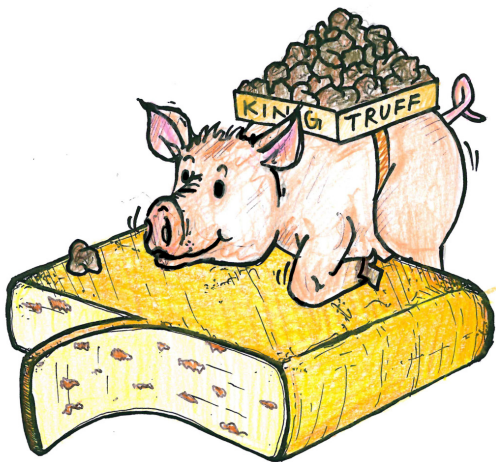
chili raclette

i felt as if I was struck by lightning. the first thing to see after returning from my holidays was a refrigerator being cram-full with chili. not just a bit. seriously, it was completely full. so we started directly after having coffee. for hours, no, for days we were preparing, cutting and cooking the spicy fruit. our eyes, our hands and arms are still burning. that's the effort we've put forth to have a fantastic chili raclette.



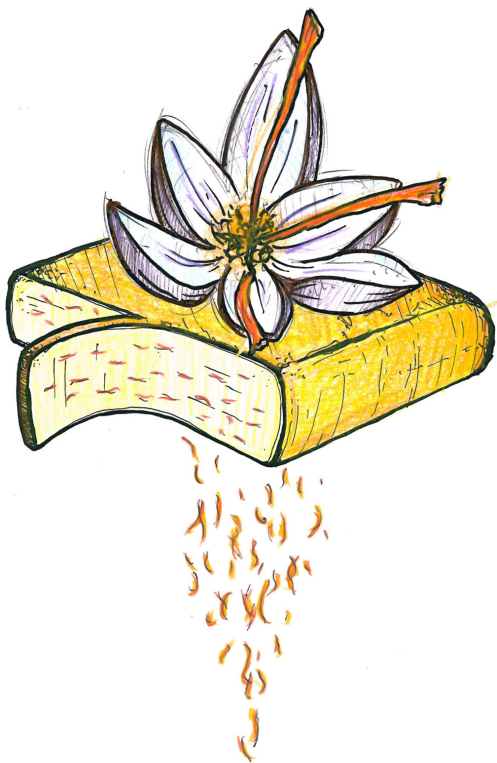
port & pepper raclette

it didn't take long that we discovered the combination of port & pepper. however, it was quite an art in itself to get the pepper it properly crushed. we tinkered and tested, but nothing worked as well as Ruedis old coffee grinder. connected to a drill, we processed a good deal of peppercorns. later on, mike's dad stirred them into every single cheese by hand. carefully! otherwise all this good stuff would immediately sink to the ground.



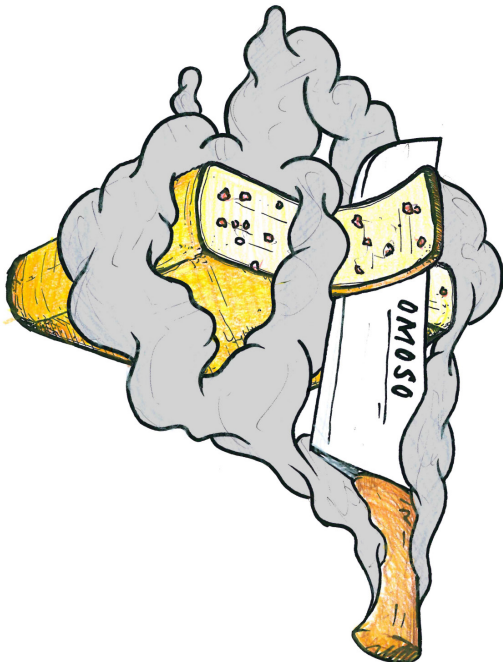
truffle raclette

in all weathers the truffle pig was running around in the forest and thankfully it found what it was looking for. during maturation, the scent of pure truffle develops within the cheese. now the entire cellar smells like a treasure chest full of truffle tubers. strangely enough, the wooden basement door is full of nostril imprints. fortunately, the door is always locked safely.



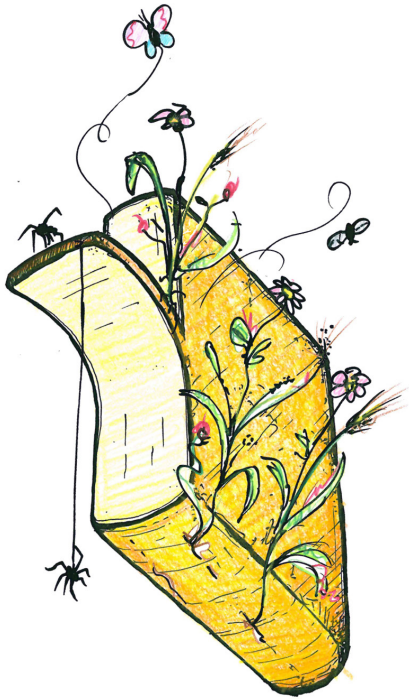
saffron raclette

so if you know someone who lives next to someone whose brother has had an affair with someone who knows the grandfather of someone who was always hunting with his neighbour, and from whom the little sister went to the kindergarten with the production manager of the saffron of MUND (the only producer of saffron in switzerland), then please contact chrigu. so maybe next year we could use swiss saffron for our chäsli. but of course we want the best of saffron for the cheese. the threads of which there are only three per flower!



smoked bacon raclette

this combination was from the beginning on very obvious. we were already producing our well known smoke raclette. as our piemontese cattle breeding was growing and our beef-bacon production became even more sophisticated, the foundation stone for this pair of lovers had already been laid. so it quickly became clear: the bacon and the smoked raclette have turned out to be especially delicious.



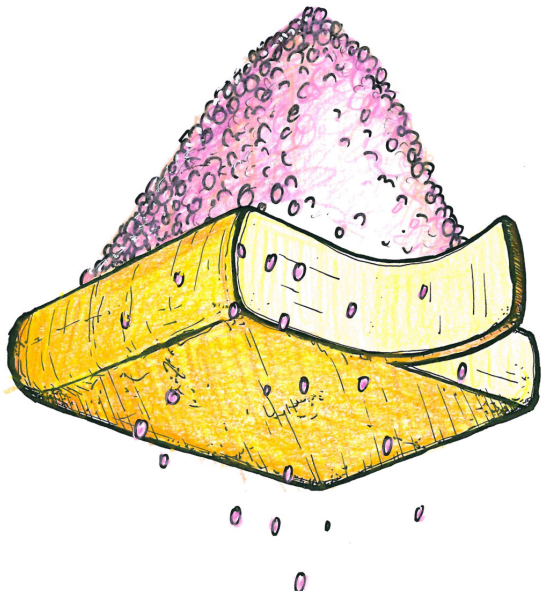
wild herbs raclette

once isa brought a fragrant bunch of rosmary along. the following day, käthi brouht a sprig of thyme and sage. even though finä doesn't have a garden, he brought a basket full of wild garlic, collected in the forest. with the help of chrigu's super sharp knife, we made a green and aromatic mixture of all these fresh herbs and merged it with the cheese. that's how you can enjoy a walk through fields and forests, even on snowy days.



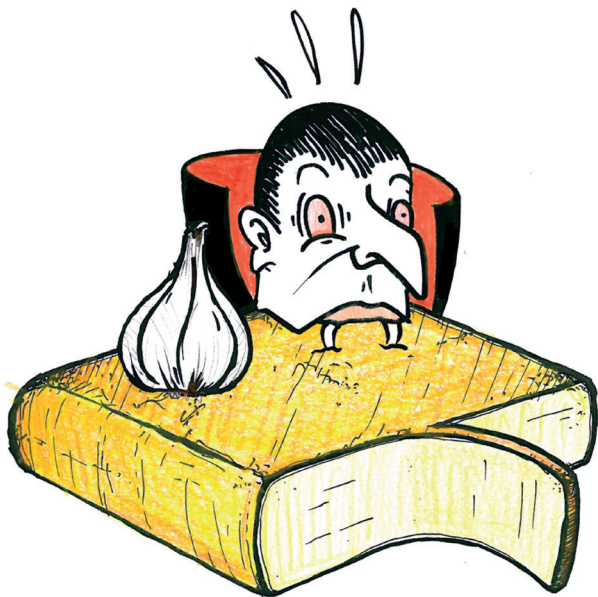
curry raclette

as curry just more extreme! so what more blatant? a normal curry powder consists of 13 different spices. but that wasn't enough for reto, it didn't suit his taste, and he was bored by the base. reto mixed and tested until he had his 23 spices in the right harmony. he presented the mixture to us with a smile on his face and also some körry on his teeth.



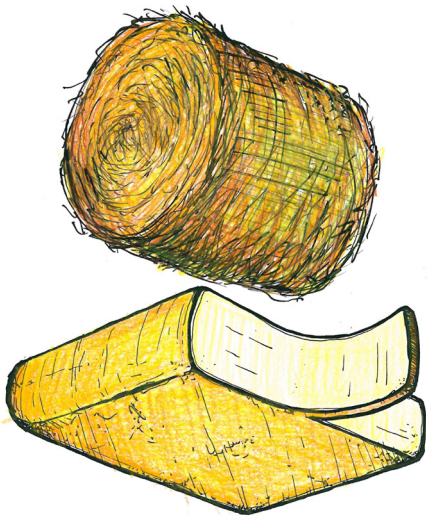
pink pepper raclette

the assumed pepper wearing pink pyjamas is in reality no pepper at all. it's some kind of ivy, being part of the family of wintergreens. pink pepper lacks piperin - the substance that makes ordinary pepper to what it is - tastes rather sweet than spicy. maybe thats the reason why the pink pepper fits so wonderfully with the raclette cheese. to get the full taste out of the pepper we dry it instead of roasting it.



garlic raclette

around six o'clock in the morning, it can be rather eerie at the market in bern in the münstergasse. sometimes we're not entirely sure if the creatures passing our market stall are fully alive. because of this we've started to put our garlic raclette cheese in the very front of our booth. if it shouldn't help, at least it does no harm!



hay raclette aged

not only the cows love the excellent taste of hay. also our ladies and gentlemen from the jumiverse are big fans of these fragrant mountain grasses. but this year we have added a bonus! our well-known „berghöi raclette“ will be washed and aged a little longer than it used to the last couple of years. the cheese aroma is more intense than before - we call it the grandfather among our raclette.



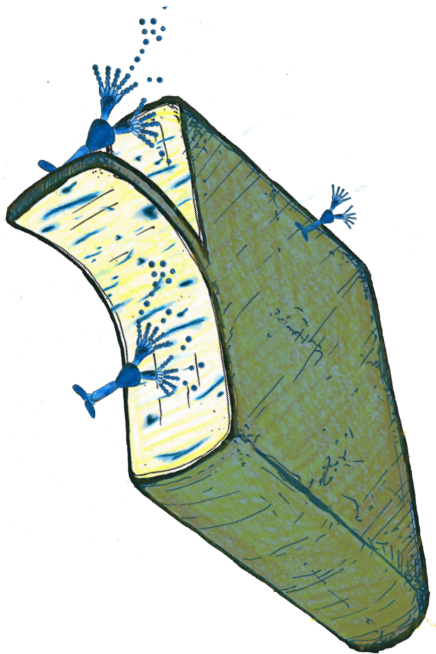
lavender & maces raclette

the intensive flavours of lavender and maces have been carefully adapted to the cheese. not too much, neither too little. it's important that the cheese is supported in its taste. because of its discrete sweet flavour, pickled vegetables suit this raclette very well. whoever is interested in medical herbs can skip the digestive - lavender is a soothing gift for the stomach.



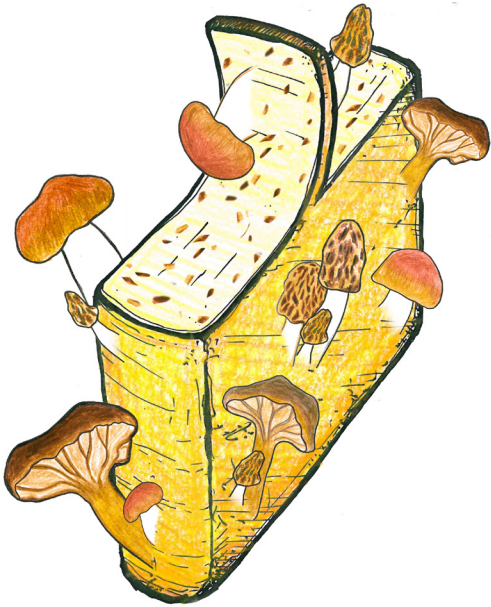
hemp raclette

in order for you to pass a relaxed winter season, we have created a raclette cheese with a wonderful herb inside of it. the tiny and green plant gives the cheese a slightly sweet-herbal note. don't worry, there are no side effects known (so far).



blue mould raclette

is it too young, too old and blue enough? these are some difficulties we have encountered while creating this special cheese. blue mould is not everyone's cup of tea, but we can assure you that once it's melted and the smell of our raw milk cheese enters your nose, even those who do not favour the blue mould will love it. have a try!



morel & porcini raclette

from the morels and the porcini mushrooms we know the best places to collect and have therefore gathered the most of these two. the last branches and stones have been carefully sorted out, the mushrooms finely chopped and seasoned. this is the only way to achieve the desired aroma.



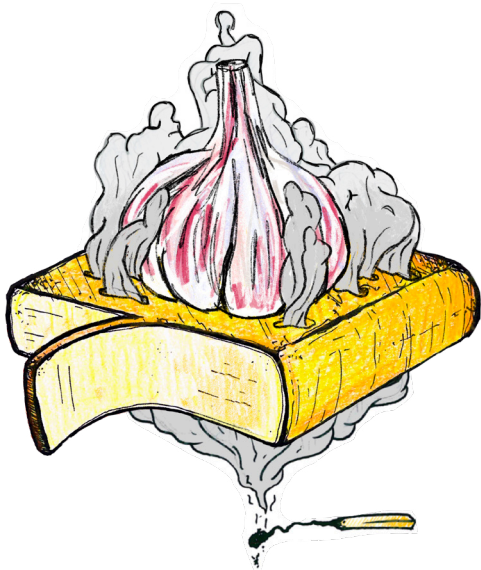
basil raclette

one day, a dozen king basil bushes fell into jürg's hands while they were searching for a new home. the fun began, he brought them to his farm, planted them, cared for and nurtured them. when the bees had done their work and the violet flowers had blossomed, we harvested the basil and hung it in bundles to dry. the leaves were gently crushed and carefully stirred into the fresh cheese curd.



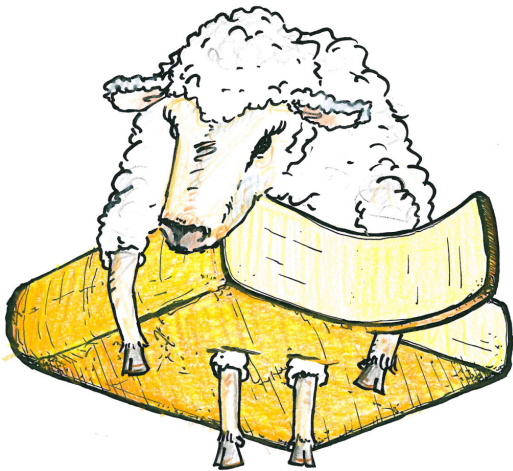
wild garlic raclette

in spring, while taking the first bike tour through the sunny forests of the emmental valley, which are freshly awakening from their winter sleep. discovering the scent of fresh wild garlic, which tickles your nose from time to time, this scent and the fine aroma freshly integrated into a delicious raclette cheese, what more could a man or woman ask for?



smoked garlic raclette

what do you get when you combine the two jumi classics garlic and smoke? a real flavor explosion! that was exactly the goal with this raclette. here, both the finely sliced garlic and the aromatic, brown coating of smoke are present. the best of both worlds.



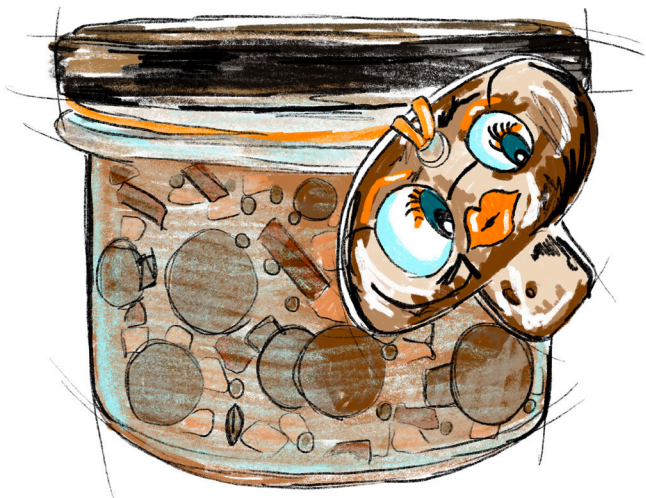
sheeps raclette

it was the wish of our woolen friends, to have a raclette cheese for once, that is sheeplike soft with a beautifully full-bodied flavour. not only scarfs, pullovers, socks and hats were what they wanted to provide for winter. this time, there should also be a nice cheese to be eaten hot. indeed, it turned out to be delicious. it's a pleasure how the sheep's raclette softly runs over the raclette-pan's edge, across potatoes, straight into your plate.



round natural raclette

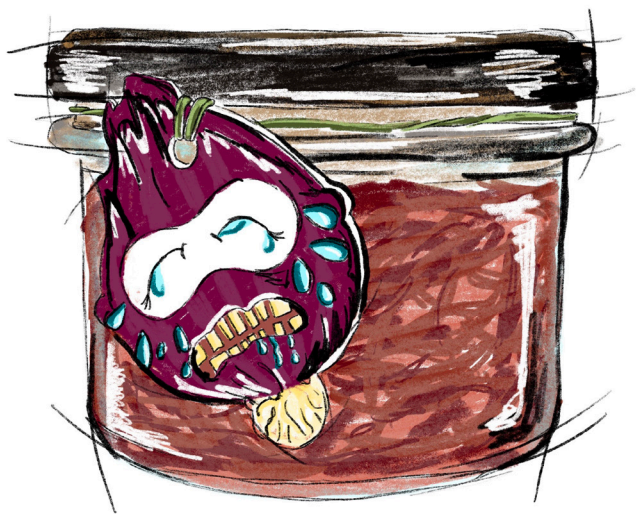
housi glouser, was not a regular emmentaler, he wanted to go out into the world! he at least made it to the other side of the mountains and showed the welsh how to make good raclette cheese. after years of fiddling around, he was finally satisfied with the recipe, and homesickness immediately seized him! since then, together with urs and chrigu, he has been producing raclette cheese according to his old recipe in the deep valleys behind bern. a classic and yet something very special!



pickled mushrooms

ingredients: pickled pearl champignons

the story behind it well, our house cook had noticed that you can't only stew meat. with roasted vegetables, wild herbs and spices and a good vinegar he prepares the stock for the small crunchy mushrooms.



pickled onions

ingredients: pickled red onions

the onions are marinated with herbs, salt and sugar and are left like this overnight. the next day the onions are confected in their own juice and are then bottled.



pickled gherkins

ingredients: pickled gherkins

almost the same as the cornichons, you know. with onions and spices in a sweet and sour sauce ready for you to enjoy with some melted cheese.



foodü

some recipes are made up of a thousand ingredients. but not our foodü, it only takes two... schlossberger and appenberger! the schlossberger with crystals is responsible for the right salt content, the appenberger with the washed rind makes sure that it gets creamy and all gets the necessary "bang". we make the two cheeses exclusively from raw milk, which is brought to the creamery twice a day by our farmers. in the winter the cows eat hay and in the summer grass, which leads to changes in the milk and also in the cheese. when mixing the cheeses, we pay close attention to the degree of ripeness in order to make your mixture as constant as possible. nevertheless, you can feel the influence of mother nature and the mood of the cows. beautiful, isn't it?



sparkling foodü

the exclusive version with the light fizz. in this blend, a swiss sparkling wine from the jura area provides the necessary lightness and elegance. as a pastry, a fresh baguette is best.

as a tip, the brave ones stir a piece of summerhimmu underneath for that extra kick.



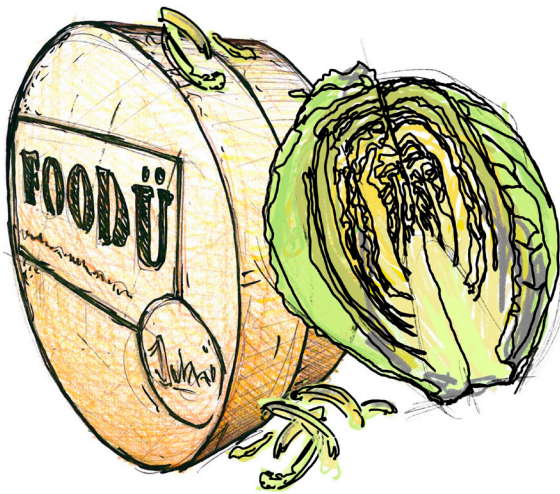
hoppy foodü

a light wheat beer from bern is added to the cheese in this foodü blend. the mixture has a much lighter taste than the classic white wine version and has a hoppy aroma. it tastes best with crispy bread.



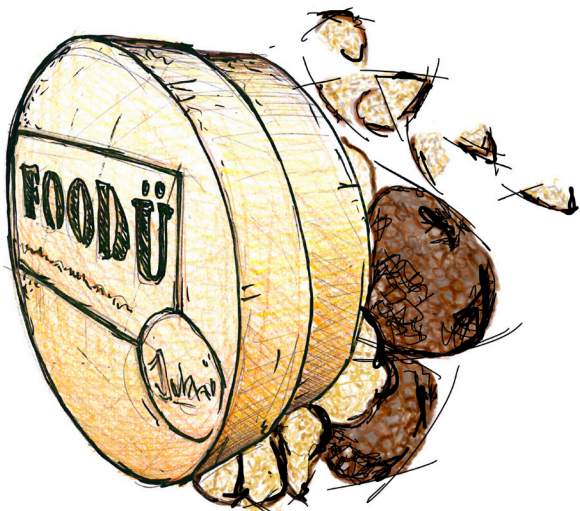
white wine foodü

the classic among foodüs. consisting of our spicy cheese mixture and a good sip of white wine. the cheese and the wine keep their balance and complement each other. it tastes even better with a little bit of kirsch or a few pieces of belper knolle.



sauerkraut foodü

the good old sauerkraut is used here in combination with sweet cider from jürg's farm. together with the cheese, an interplay of a pleasant sweetness, a light acidity and a salty side is formed. an exciting variation among our foodüs. it tastes best with potatoes or a spicy wholegrain bread.



truffle foodü

probably the noblest food of the jumiverse. here, the black summer truffle gets the perfect platform to present itself, dressed in its most beautiful aroma. of course, it is accompanied by our cheese mixture on its side and a sparkling wine for the lightness.



the foodü itself

do you want to make your own mix with your favorite wine and ingredients? here's the jumi foodü mixture with nothing else than the different types of cheese.

it's available in bags of 200g, 400g an 1kg.



ready to use 5kg bag

oooh, that's handy! be it for your fondue-stüble or for the romantic cheese dinner in the woods, with foodü over the fire. the bigger the quantity, the more difficult it is to find the right proportion of fondue, white wine, corn starch and cheese. that's exactly why we've come up with our 5kg bag of ready-to-use mixture. cut it open, bring it to a boil, done.







Jumi

+41 31 721 82 91

hof@jumi.lu

www.jumi.lu

