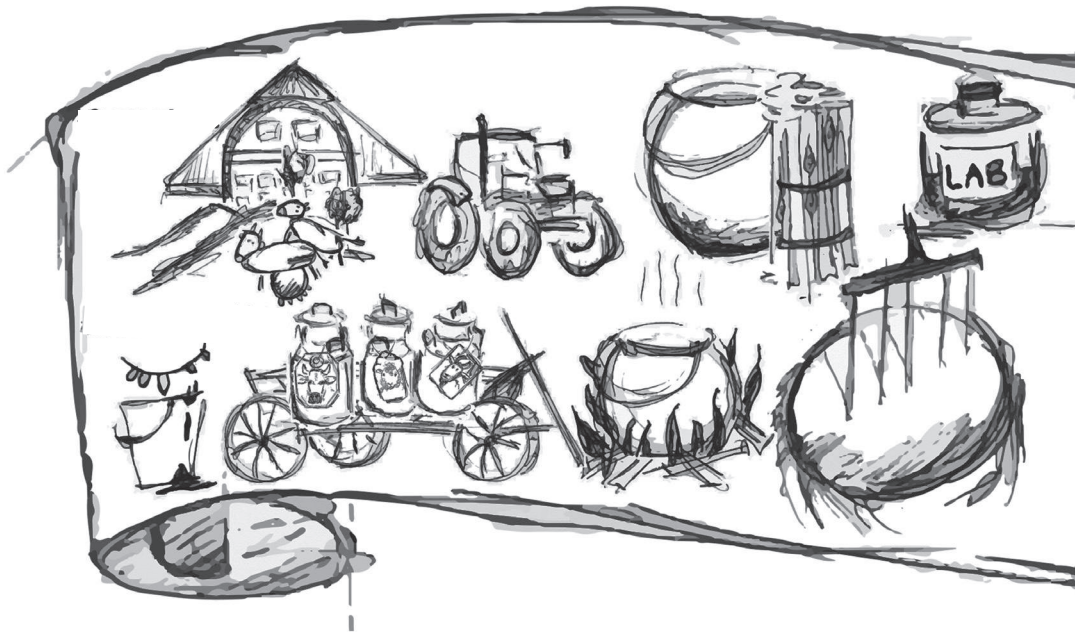


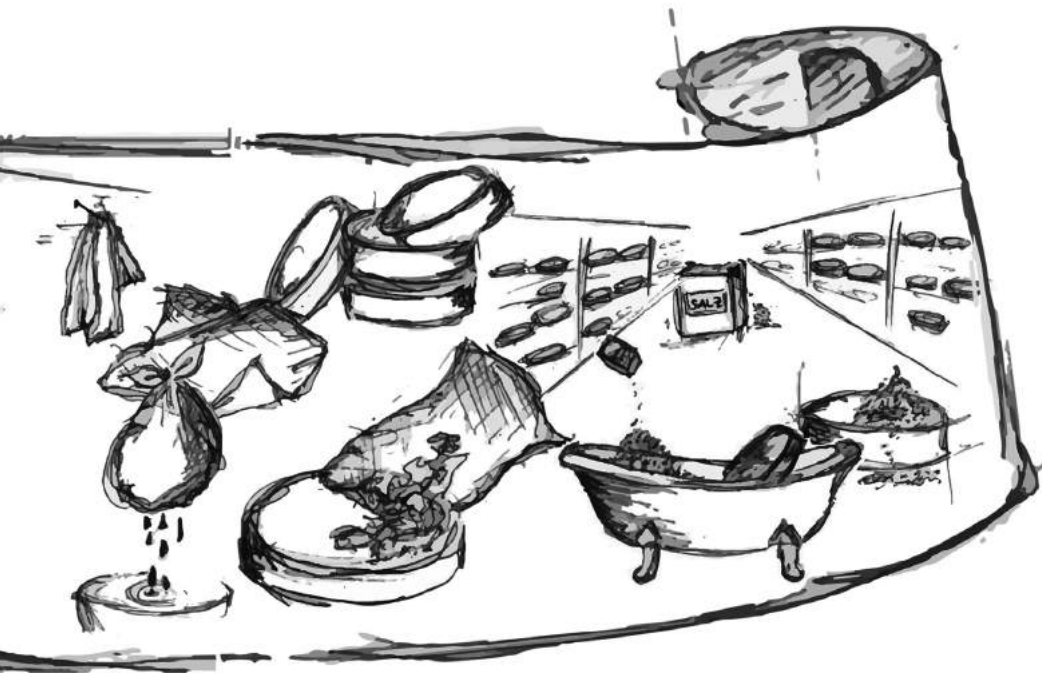
what

is what?



jumi's cheese recipe





about jumi

the ultimate goal in agriculture is the sustainable cultivation of foodstuffs. the land is most efficiently used by growing vegetables, fruit, and grain—at least, this applies in valley regions. things look a bit different in the hills of the emmental mountain region. growing vegetables, fruit and grain is most arduous here, which is why it is most feasible to use the land to herd raw fibre eaters (cattle, sheep, and goats). the resulting foodstuffs are dairy products and meat.

switzerland's agriculture is strongly shaped by politics. the number of animals that small farms can keep on their land is limited by the number of plants they can grow to feed them. this does not allow for large-scale production, but it's an opportunity to make something special.

from the meadow to the cheese cellar

the farmers are at home around the cheese dairy. in the summertime, their cows are out on the pasture plucking grass. when the cold months pass, and the land is covered in white, the ruminants are fed dried hay. the cows are milked twice a day, then the milk, still warm, is brought to the cheese dairy and processed further. only flawlessly clean milk from healthy cows can be used to make raw milk cheese. in this case, the milk is not pasteurised prior to caseation. only unpasteurised cheese can be stored in the cellar for extended periods to develop its rich, natural aroma.



belper knolle old



raw materials: cow's milk, garlic, pep-

per, himalayan salt

production: raw milk

cheese type: hard cheese

milk above sea: 521-829, gantrisch

size: 11 cm (depending on
length of maturation)

age: 9 weeks or older



a wee tale

the milk for this cheese is processed right after milking, without any artificial heating or cooling. the small cheese balls are shaped by hand. after a week or so, the bulbs are brought to the cellar, where they mature for six to ten weeks before being sent off into the big, wide world.

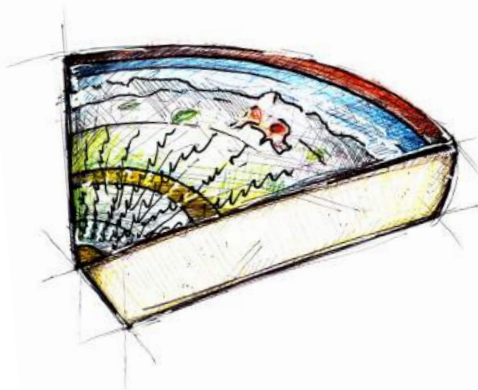
character

no, that's no truffle. it's much better. much rounder. more delicate.

playground

with pasta, grilled meat, salad, tartar, risotto, racle, carpaccio, soup, or fondue, it's always good.

schlossberger young



a wee tale

a long time ago, a beautiful princess lived in a big castle at the foot of a mountain. one day, she met an enchanted frog. she did not hesitate to smooch him on the mouth. suddenly, a young, handsome guy was standing in front of her! "wow, it worked! you are my prince!". "no, i am urs, the enchanted cheesemaker from the castle-mountain!" princess dora decided, only slightly saddened, to marry urs anyway. urs quickly became the king of cheese and filled the dining rooms with fine schlossberger cheese. soon, his sons and daughters were also helping. and all over the country people loved the hard cheese silo-free raw milk... and because they didn't die, they are still making the finest schlossberger today...

character

with its elastic, lactic dough, this cheese is young, refreshing, and creamy at the same time. the raw milk adds a cheeky, sweet and sour note, which adds some sweetness to the morning, perfect for anyone who doesn't like mornings.

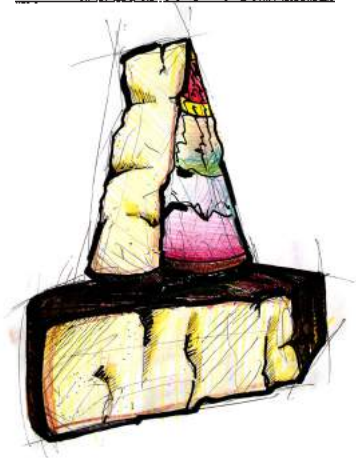
playground

perfect for breakfast or in a delicious sandwich. it is an important component of the jumi fondue blend.

raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmental
size: about 33 kilo
age: 5 months onwards



schlossbeger old



raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmental
size: approx 30 kgs
age: approx 14 months



a wee tale

this cheese is matured in zäziwil, under urs' watchful eyes. it is carefully fostered until it is ripe for harvesting. at 14 months of age, when it best enjoyed, it leaves the nursery to begin its journey through the wide reaches of culinary.

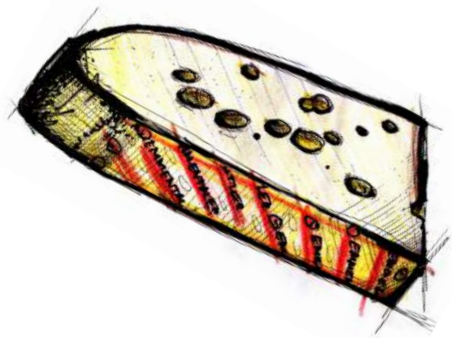
character

this bijou of a cheese has maintained an impressive viscosity despite its age and protein crystals.

playground

an excellent match for our fig apple mustard. a must-try accompaniment for your apéro. an ingredient in our jumi fondue mixture.

emmentaler young



raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmentaler
size: 120 kgs
age: 5-6 months



a wee tale

the traditional cheese from emmentaler, as it has been made here from the beginning of time. today, emmentaler is generally produced in wheels of 80 kg. however, we still make it in the good old-fashioned way. size: almost a meter in circumference, 30 cm high, and weighing 120 kg—just as our grandparents made them in the old days. this rather extraordinary size originated at a time when customs were levied at the borders between the cantons. cheese was taxed per loaf, not by weight. that's why the ingenious cheese makers from emmentaler created these enormous specimens.

character

its smell reminds you of a mountain pasture at the start of the season, with a fine scent of animals and fresh hay. these sensations conjure up an imaginative journey through the hills of emmentaler. its structure is elastic, the taste slightly sour. its rustic character is reminiscent of a stable where fresh straw was spread just moments ago—it couldn't be more natural. words cannot capture the unique character of this cheese—try and experience it for yourself!

playground

an ideal ingredient for an early breakfast or your second-breakfast sandwich.

emmentaler old



a wee tale

our old emmentaler is still made according to grandpa's recipe. the procedure takes almost two years. it takes around 13 months for the protein crystals to form, which also leads to the formation of so-called «emmentaler tears» in a third of the holes. both are indicators of good quality. the fermentation results in weight loss. in the end, the whole cheese weighs only 102 kg.

character

the unique character of old emmentaler results from an interplay of acidity, crispness, and nuttiness. on the palate, it unfolds the typical, headstrong emmentaler taste. a natural finish of fresh hay tops off this flavourful experience.

playground

grandpa's hero on every cheese platter.

raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmentaler
size: 105 kgs
age: 16-18 months



kiesentaler



raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmental
size: just under 7 kgs
age: approx 5 months



a wee tale

its name leads directly to its place of origin, the kiesental. made with milk from cows who drink the clear water from the springs of the river kiese. this little stream, meandering through the picturesque valley, lends the cheese an extra bit of character. when the swiss cheese union was disbanded in 1999, the cheese makers in emmental were finally allowed to produce various types of cheese again. up until this point, emmentaler had been the only legal cheese that could be produced in the region. kiesentaler has been the first new cheese made in emmental, invented at the traditional dairy in steinen. today, this jewel is made in the eyweid dairy at zäziwil.

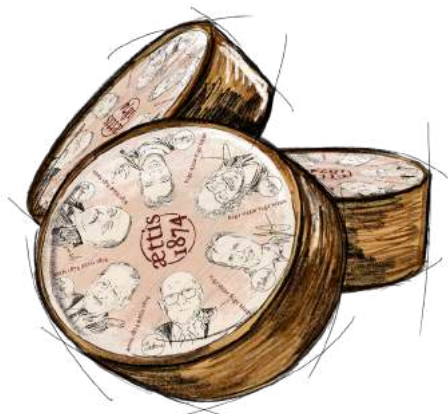
character

its natural odour guides you through lush meadows, past old barnyards, to burbling springs. savour its sweet, tender, and creamy taste, accompanied by a slight buttery sourness.

playground

this cheese is the perfect ingredient for any type of sandwich.

aettis



raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmental
size: about 7 kgs
age: around 8 months



a wee tale
heesemaking is a traditional craft of a great antiquity. So is the beginning of the story of Jumi, which started many decades ago. The recipes as well as the knowledge have been passed from generation to generation since 1874. The whole family history is reflected within the aettis - a traditional hard cheese from raw milk - mirroring a great history.

Character

This classic hard cheese convinces with a satisfying nutty note. Despite the already pronounced maturation, it surprises with a pleasant creamy paste and a balanced degree of salinity.

Playground

Can be perfectly used on an aperitif plate or on a breakfast plate it doesn't really matter - this classic old, traditional hard cheese is simply always convincing.

après-soleil



raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmental
size: 6 kgs
age: approx 10 months



a wee tale

the legendary après soleil originates in the old dairy in steinen. back in the day, the cheese wheels were lubricated by hand and then dried in the sun behind the house, hence the name: «après-soleil» (french for 'after-sun').

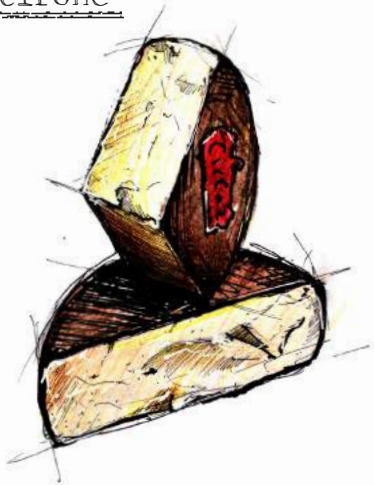
character

this cheese develops an unmistakable odour that is reminiscent of roasted hay. its soft consistency harmonizes perfectly with its sweet and nutty taste. a well-balanced jack of all trades.

playground

a cheesy all-round talent, widely adaptable and popular. whatever the occasion, you can't go wrong with this one.

cironé



a wee tale

zäziwil is the meeting place for farmers from four small tributary valleys of emmental. this cheese has experienced three production stages in the cellar: during the first 12 months, it is lubricated, then, it enters the cironé stage. «ciron» is french for mite, which gives you a hint as to what happens: mites feed on the rind, allowing the cheese to mature instead of suffocating in its own crust. finally, the cheese is brought to an oil cellar. think of its time here like a spa visit. first, it is massaged with oil and turned over. then, it rests until the ideal level of maturation is reached.

character

in its intense aroma, you can detect an interplay of dark caramel and malt. despite its salinity and age, it has remained remarkably creamy.

playground

serve with a bit of jumi's fruitcake, called «ligu lehm» or how about stuffing an empty wheel of cironé with risotto? sheer poetry!

raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmental
size: approx 5 kgs
age: 20-22 months or more



alisia-victoria



a wee tale

the round curves of this cheese lady are shaped in zäziwil and garnished with an escutcheon. this culinary delight was created in collaboration with the victoria-jungfrau grand hotel & spa. as you may have guessed, it was inspired by a lady: madame alisia herself. the cheese is hand-crafted in zäziwil with meticulous attention to detail. a royal lady in the realm of hard cheeses, who to this day, proudly wears the emblem of her namesake from interlaken, the land between the lakes.

character

a solid hard cheese with impressive viscosity. the dough is moderately firm, harmoniously permeated by fine, distinct grains, with a sweet note that hints at honey and hot milk.

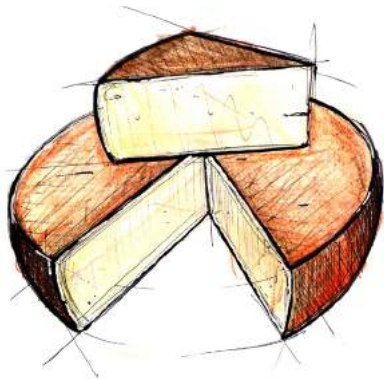
playground

fine and delicate, despite the crystals. perfect company for a classy apéro.

raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmental
size: 5-6kg
age: approx 10 months



tom's alpkäse



raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 1260, suldalp
size: 6-8 kgs
age: 1 year



a wee tale

tom's cows spend their summer vacations on an alp located in a nature reserve in the bernese oberland. wolga and ilona are just two of the cows that head for the mountains in early may and spend their first four weeks at 1250 meters. later, they continue their ascent to 1600 meters, where they spend the remaining three or four weeks until mid-september. after much exercise and rest, wolga and ilona, along with their friends, return to 1250 meters. only then may their cheese be sold as «alp cheese».

character

with an earthy nose and an intense, zesty body, this cheese delivers a strong taste despite its relative youth. you can literally taste the alpine herbs.

playground

ideal for cutting with a cheese shaver.

frühlingskäse



raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 686-1107, emmental
size: approx 13 kilograms
age: from spring 2020



a wee tale

the cows enjoyed the warm spring weather despite the lack of rain. the lack of precipitation. they romped up and down the meadows and gave us fresh spring milk to thank us. from this, we made the 2020 cheese without hesitation.

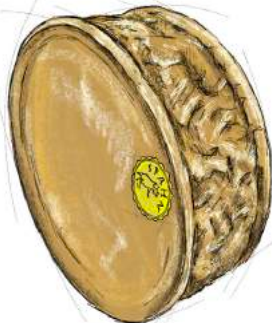
character

the first fresh grass with dandelion, clover and various herbs, gives the milk a unique touch, a light-yellow touch and full-bodied taste. that's exactly what you can taste first from this spring cheese.

playground

a true sunshine after the foggy winter. it reminds one slightly of an alpine cheese due to the many small herbs. but softer and creamier. a wonderful surprise every year. a wee tale.

spahn



raw material: silage-free cow's milk
production: from raw milk
cheese type: hard cheese
milk above sea: 557, jura
size: 10-17 kgs
age: 8 months



a wee tale

this cheese was created by mike's grandfather (mike is one of jumi's co-founders). outlawed by the swiss cheese union in the 1980s for the addition of ricotta cheese, it was almost forgotten. but the addition of ricotta is exactly what lends this cheese its defining characteristics: an exquisite sourness, rich flavour, and structured rind. luckily, the recipe remained in the family's hands and its production was resumed, a blessing for our palates to this day.

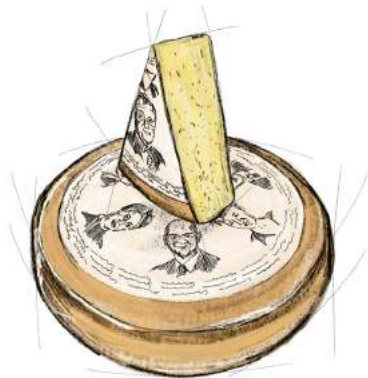
character

truly unique, in both flavour and consistency. crumbly and fluffy at the same time, with a fruity sourness, and a crisp, earthy scent. combined with its zest, this results in a fascinating interplay of flavours on your palate. at a young age, the dissipation of proteins does not yet influence the taste very much. but over the course of a few months, its character grows remarkably.

playground

a must try: spahn with truffle honey.

miuchgsicht



raw material: silage-free cow's milk
production: with raw milk
cheese type: semi-hard cheese
milk above sea: 686-1107, emmental
size: approx 4 to 5 kilograms
age: 6 weeks onwards



a wee tale

a milky face is an inexperienced youngster with no corns and rough edges - an affectionate description of our federal councillors. but this federal (speaker) has a lot of things. as if it had no character.

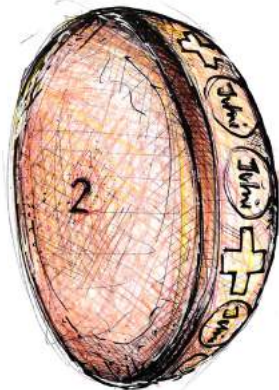
character

it is one of the nicest cheeses. the slightly sticky dough amazes the palate with its creamy texture. the gentle taste has an acidic note.

playground

whether in breaks between the important federal meetings of the federal council or having lunch on the construction site - this is the right choice in both cases.

aarewasser



raw material:	silage-free cow's milk
production:	with raw milk
cheese type:	semi-hard cheese
milk above sea:	686-1107, emmental
size:	6 kgs
age:	2-3 months or more



a wee tale

in a dairy in eyweid, milk from two valleys is married to make this cheese, brought by farmers from emmental as well as aaretal. for a long time, there were heated arguments between the cheese makers in eyweid over whether they belonged to emmental or aaretal. but before the argument could escalate, master cheese maker, urs created a piece of cheese called «aare water». the river aare meanders through most of switzerland and is joined by many smaller streams along the way. hence, the aare region includes multiple smaller regions. acknowledging this region as their common home, the cheese makers were finally united, and a new cheese was born.

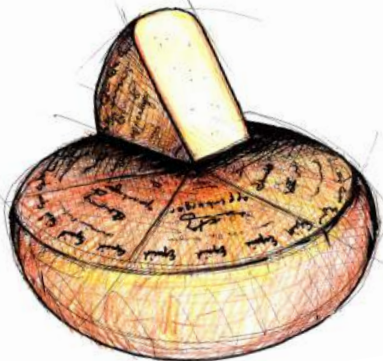
character

this delightfully soft cream cheese has a lot of character despite its youthful nature. delicately zesty, it reminds you of fresh meadows in spring, accompanied by a light buttery taste.

playground

from breakfast to a late-night dessert, it's never the wrong time to enjoy an aarewasser.

appenberger young



raw material: silage-free cow's milk
production: with raw milk
cheese type: semi-hard cheese
milk above sea: 686-1107, emmental
size: good 6 kilograms
age: from 3 months onwards



a wee tale

not far from the eyweid cheese dairy, you will find a hill named appenberg. from this beautiful patch of earth comes the wonderful milk from which we produce this creamy cheese: the appenberger. three dairymen, sitting on a bench, saw this cheese as a danger to their well-kept secret. they fought the appenberger in federal court without success! the corpus delicti is still enjoyed today in the hotel appenberg as well as in many other places around the world.

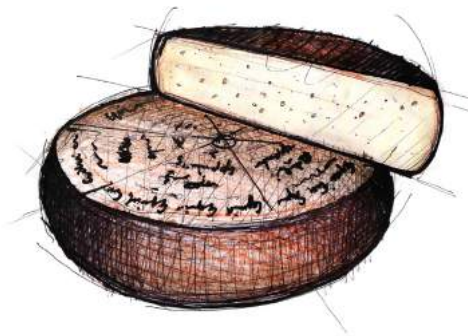
character

a young, semi-hard cheese, that nevertheless exhibits a distinct taste. a proper ray of sunshine with a loving acidulous note.

playground

if you are looking for the right cheese for a cheese-burger, you might have found it here. the appenberger is part of our unique fondue blend.

appenberger old



a wee tale

this cheese is made with raw milk from dairy farms around the appenberg. the cows enjoy the fine grass and herbs growing in the region. these aromas are also found in the cheese, intensifying as it gets older.

character

this bold, semi-hard cheese boasts a young but down-to-earth aroma. nevertheless, it also develops a fine nutty quality.

playground

this old appenberger gives the jumi fondue mixture its zesty signature aroma. adds some oomph to your premium cheeseburger. once you've tasted it, you won't want to miss it.

raw material: silage-free cow's milk
production: with raw milk
cheese type: semi-hard cheese
milk above sea: 686-1107, emmental
size: 6 kgs
age: 6 months



dr bsoffnig



ingredients: silage-free cow's milk,

pomace, red wine

production: from raw milk

cheese type: semi-hard cheese

milk above sea: 686-1107, emmental

size: with the rind about

7 kilograms

age: 11 months onwards



a wee tale

as soon as the appenberger has matured for nine months, the day is celebrated by pouring a good drop of red wine over it (and we don't skimp on that), with one liter of wine per kilogram of cheese. this leads again to the oblique position, whereupon he usually has a nap on the bed of wine and marc. there the "bsoffnig" (what means the drunkard) sobers up for a whole two to three months.

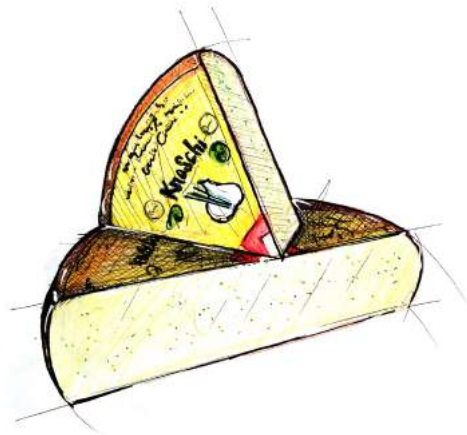
character

the boozer convinces not only with its tender, melting dough. his broad taste spectrum ranges from fried butter via roasted seeds, all the way to fermented fruit.

playground

with an aperitif and a glass of wine, this "chäsli" becomes the perfect companion.

knoschi



a wee tale

one fine day, the idea came to simply use the ingenious home-grown garlic, together with some chopped chives, to form an aromatic semi-hard cheese. the result is a uniquely good cheese.

character

the semi-hard cheese surprises with its delicate consistency. the natural nuances of garlic and chives result in its strong flavour, also thanks to its medium salt content.

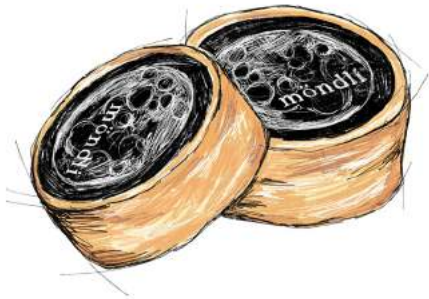
playground

can be used for breakfast, for melting or as a fancy raclette creation. with a little heat, the knoschi starts to sweat. and this is how it unfolds its true character.

ingredients: silage-free cow's milk,
garlic, chives
production: from raw milk
cheese type: semi-hard cheese
milk above sea: 686-1107, emmental
size: 5 kilograms
age: 2 months onwards



möndli



a wee tale

days in the cheese dairy always start very early. most people are still asleep. outside, it is pitch dark. in the depths of the emmental, on clear nights, you can see the full moon with all its furrows and structures. early in the morning, on the way to the cheese dairy, we were inspired to create this wonderful little nocturnal cheese

character

light and milky like a mutschli should be. the core is creamy, and the rind is still soft. be sure to eat both together!

playground

the möndli's home is the breakfast buffet. sometimes, it also makes a guest appearance in the sandwich or plays in the apéro-fraction. not too small, not too big, and the perfect size for all kinds of gift variations to make someone's day.

raw material: silage-free cow's milk
production: from raw milk
cheese type: semi-hard cheese
(mutschli)
milk above sea: 686-11707, emmental
size: 300-400 grams
age: more than 4 weeks



mutschli



a wee tale

this little sister-cheese of the appenberger mutschli comes in a modern dress. soft and milky on the inside, outside washed and coloured. the milk comes fresh to the dairy every day and is a little extra creamy during the cheese-making process. cellar, the young mutschlis are ready to conquer the early morning buffets!

character

this little cheese has a creamy dough and a lovely aroma with a slight acidity - almost buttery. the washed rind is still soft thanks to its rind and not bitter thanks to its tender age. contributes a lot to the cheese flavour and should be eaten with it.

playground

these little cheeses fit best in sandwiches or for breakfast.

raw material: silage-free cow's milk
production: from raw milk
cheese type: semi-hard cheese
(mutschli)
milk above sea: 686-1107, emmental
size: 700-900 grams
age: more than 4 weeks



appenberger mutschli



raw material: silage-free cow's milk
production: with raw milk
cheese type: semi-hard cheese
(mutschli)

milk above sea: 686-1107, emmental
size: 700 grams
age: 4 weeks or more



a wee tale

back in the day, they used to make «mutschlis» right after arriving at the alp. after their exhausting uphill climb, the cows were very exhausted, so their milk was naturally lean. today, appenberger «mutschlis» are made with the finest milk and refined with a splash of cream. furthermore, they are produced throughout the year.

character

the name resembles «müntschi», the swiss word for a kiss, and we think that's no coincidence. thanks to its creamy softness, it literally melts on your tongue, leaving a slight sourness.

playground

some appenberger «mutschlis» like to dress up as tigers occasionally. an explanation for this odd behaviour is yet to be found. be that as it may, the specimens in questions are simply sold as «tigermutschli».

hanfmutschli



ingredients: silage-free cow's milk,
hemp seeds

production: with raw milk
cheese type: semi-hard cheese
(mutschli)

milk above sea: 686-1107, emmental
size: 550 grams
age: 4 weeks or more



a wee tale

a creative invention by cheese lady dora. who would have thought that hemp seeds could be used in this ingenious way? the procedure, which includes just the right grade of roasting, is a well-kept secret. as a result, only dora knows how to make this special cheese. the same is true for growing the hemp seeds, hidden from the public eye.

character

this cheese is said to make you indifferent, but we could not care less. its taste, you ask? not sure. all i can say is that i woke up with a dry mouth again this morning.

playground

a hemp mutschli with a green label is already available for sale. due to legal reasons, an enhanced version is not yet available. but as soon as the respective laws are passed, there may be a new cheese on the way as well.

la bouse



raw material: silage-free cow's milk
production: raw milk
cheese type: soft cheese, white mould
milk above sea: 686-1107, emmental
circumference: approx 250 grams
age: approx 25 days



a wee tale

«la bouse» which is french for «cow pat», is produced in zäziwil. as the name suggests, it's made from cow's milk. but its distinctive feature is that it is produced by adding cream from the day before. this cream is matured overnight and added to the fresh raw milk on the next day. the result is an exquisitely creamy soft cheese.

character

a little prince among its white-mould peers. in its taste, you can recognize a wide spectrum of flavours like the smell of cows. this is complemented by a creamy texture, rounding off the deliciously tender overall consistency. its white-mould coat gives this cheese a velvety mouthfeel. at the same time, it is astonishingly light and fresh.

playground

combine with bläcknöts «ämeising».

trüffel la bouse



a wee tale

the precious ingredients for this cheese are wonderful fillings slumbered in the deepest corners of a small cream cheese den in emmental. the recipe itself is guarded like a treasure by the sisterhood of the cheese den. its production, as well, takes place in secret, hidden from the public eye.

character

a perfect symbiosis of acidity and the dominant truffle aromas. a creamy experience with a special blast of freshness.

playground

insider tip: «best before» does not really apply here, it's best enjoyed on the very last day of its shelf life. if you are particularly daring, give it one or two additional days in the refrigerator. till's advice: consumed at room temperature, a trüffel la bouse says more than a thousand words.

ingredients: silage-free cow's milk,
summer truffles

production: raw milk

cheese type: soft cheese, white mould

milk above sea: 686-1107, emmental

size: 9cm

age: around 3 weeks



oliven la bouse



a wee tale

the "oliven la bouse" is once again, elegantly cut in half, then filled with "finä's best" olive mousse - this is how a delicately aromatic soft cheese develops. the recipe's secret is well kept, so only the full-bearded master and his little helpers know how the real "oliven la bouse" is created.

character

this soft cheese will whisk you away with its mediterranean manner and transport you directly to our southern shores. the tender-creamy dough melts on the tongue, whereas the olive mousse emits an acidulous hint - a wonderful combination.

playground

perfect with a glass of wine - nothing more is needed.

ingredients: silage-free cow's milk,
 olives
production: raw milk
cheese type: soft cheese, white mould
milk above sea: 686-1107, emmental
size: 9cm
age: around 3 weeks



schneeflöckli



a wee tale

this cheese is named after a detail in its production process: after the milk has thickened, the curd looks like a snowflake, which is then cut into smaller pieces. after a ripening period of six weeks, the cheese is brought to a sandstone cellar. this is a perfect environment for the raw milk microbial flora. the cheese is left in this cellar for 8 to 13 weeks, when its ideal level of maturation is reached.

character

covered in a soft, silky mantle, it holds a tender buttery taste with a delicate sourness. its firm core releases a burst of freshness that brightens up even the crankiest emmentaler morning grouch.

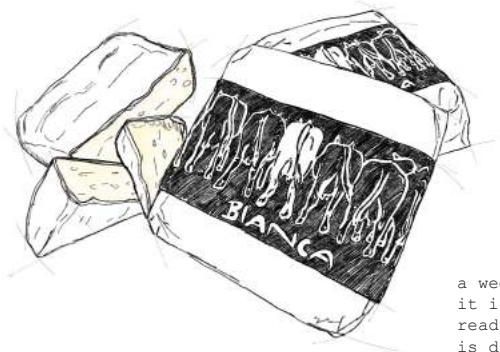
playground

a piece of snowflake is best forgotten in the refrigerator for two weeks. but be sure to catch it just before it melts away.

raw material: silage-free cow's milk
production: raw milk
cheese type: soft cheese, white mould
milk above sea: 1007-1279
size: 1.3 kgs
age: 3 weeks



bianca



a wee tale

it is a long process until a new cheese creation is ready for the märkt. each litre of milk from each cow is different day by day. so that we can control this interaction a little better, a bianca-fabrication is never bigger than a milk can full.

raw material: silage-free cow's milk

production: from raw milk

cheese type: soft cheese, white mould

milk above sea: 686-1107, emmental

size: a square of 9cm

age: 4 weeks

character

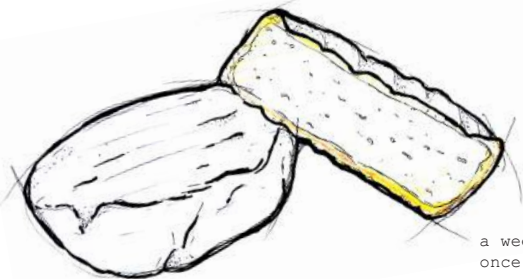
the square beauty is presented with a white white-mould-short hairstyle. in taste, with a portion of spiciness and unbeatable creaminess.

playground

cut a slice and smear it on a piece of ligu lehm (fruit bread).



francine die runde



a wee tale

once a year, the "brächete" happens in zäziwil. here, one meets to dance and drink, as do the cheesemakers of the eyweid. after the boozy celebration, the cheesemaker returned to the cheese dairy still love-drenched with fränzi and drunk on pomace brandy. in this love and alcohol delirium, he inadvertently placed an appenberger mutschli in the la bouse cellar - and "poof!", a new cheese was created.

raw material: silage-free cow's milk

production: from raw milk

cheese type: soft cheese, white mould

milk above sea: 686-1107, emmental

size: 40 cm around

age: 3 weeks

character

this young seduction has a milky smell and convinces with a compact structure and a very fresh taste. the velvety-soft mantle fully completes the story.

playground

the perfect beginning to the day. a main player on each breakfast buffet.



abe rot



a wee tale

this cheese was born 1050 meters above the sea. its character is strongly influenced by the cheese maker's mood. the dough grows more viscid with every week of maturation. after roughly twelve months, the cheese has gained a rich, intense aroma.

character

this cheese has a semi-hard dough. despite its brittle structure, it reveals a wonderful viscosity on the tongue. a mix of apple, roasted hazelnut and fresh butter that engages all of your taste buds.

playground

when the sky turns red in the evening sun, invite some friends to your terrace and serve them a red abe (abe rot means evening red), along with a tasty apéro.

raw material: silage-free cow's milk
production: with raw milk
cheese type: semi-hard cheese,
red smear
milk above sea: 1007-1279
size: 400-500 grams
age: 9 weeks or more



c'est bon



raw material: silage-free cow's milk
production: from raw milk
cheese type: soft cheese, red smear
milk above sea: 749
size: 150 grams
age: 3 weeks or more



a wee tale

c'est bon hasn't fallen from the sky. in fact, it was created in tönus` cheese forge. one day, tönus accidentally sat on a sanglée. newto'`s laws of gravitation did the rest, pushing this new cheese into its final shape. with its fine, red mantle, this cheese is a palatal delight for every cheese gourmet.

character

a savoury piece of cheese that shouldn't be missing on any cheese platter. due to its young age, it's best suited for breakfast. it presents a light and creamy bouquet. still good after its expiration date, but only for the brave! also a welcome ingredient on any dessert cheese platter. whatever you decide, «c'est bon» is always good.

playground

breaded and fried in lard, «c'est bon» is even better.

la sanglée

des couardis



raw material: silage-free cow's milk
production: with raw milk
cheese type: soft cheese, red smear
milk above sea: 749
size: 150 grams
age: 4 weeks or more



a wee tale

a small red smear cheese from the deep valleys of the jura mountains, originally invented by the cheese maker as a christmas gift for his family and friends, and after it received the highest praises from all, it is now produced every week of the year. this specimen is smeared by hand over a period of four weeks. furthermore, it matures in a bed of spruce wood, which contributes significantly to the taste.

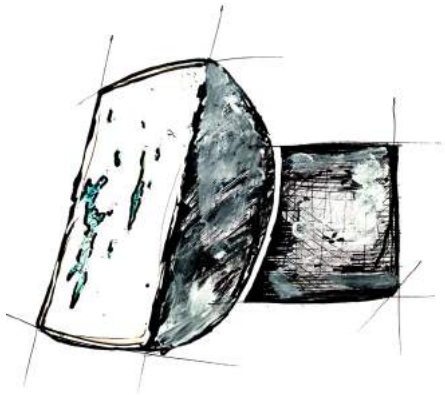
character

toni once again succeeded in creating a culinary masterpiece. a lovely interplay of tender milk and strong spruce. at first, the cheese presents itself as soft, with a light sourness. on the palate, it reveals its full flavour, gained from its maturation on spruce wood.

playground

a true bijou, even naked off the shelf. but be sure to also try it warm from the oven or in grilled halves, which brings out the unique flavours just as well.

blauer schnee



a wee tale

if you cut an eighth from this cheese and further divide it into small triangles, you get perfectly sized pieces. this also reveals the glorious blue mould crystals hidden in the dough. and for all the blue mould lovers among us: if you eat it with the crust, you can experience its flavour even more intensely.

raw material: silage-free cow's milk

production: with raw milk

cheese type: semi-hard cheese,
blue mould

milk above sea: 890, gantrisch

size: 1.3-1.5 kgs

age: 5 weeks

character

thanks to its soft consistency, the encounter between this cheese and your palate could be described as a tender love affair. the blue mould gives it some extra structure, adding a pleasant crispness.

playground

this restrained blue mould cheese is an excellent ingredient for a cordon bleu schnitzel.



summerhimu



a wee tale

blue mould requires oxygen to grow within the cheese. to bring air to the spores deep within its body, small ducts are drilled into the cheese. this cutting-edge air ventilation system lends this cheese its defining visual pattern.

character

our «summerhimu» is a love affair between cow's milk and blue mould. the first bite reveals a viscous consistency and hints of animal aromas. on the palate, the viscosity is complemented by fine protein crystals and some spiciness stemming from the blue mould.

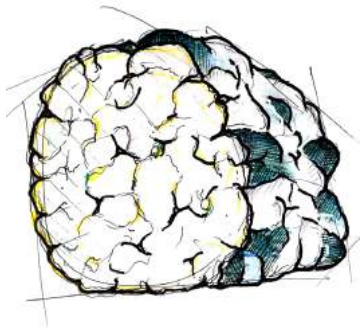
playground

a perfect match for a spoonful of pomace honey.

raw material: silage-free cow's milk
production: with raw milk
cheese type: semi-hard cheese,
blue mould
milk above sea: 890, gantrisch
size: 1 kgs
age: 4 months



mürgu



raw material: cow's milk
production: with raw milk
cheese type: semi-hard cheese,
white and blue mould
milk above sea: 521-829, gantrisch
size: approx 1 kgs
age: 8-10 weeks



a wee tale

the making of this cheese is a unique procedure. this mouldy lad has never experienced any stress. that's why its production seems to take forever. only after four or five days into the process is this cheese brought into its intended shape. it is moulded twice, since both white and blue mould are added. the name has a double meaning: if you cut this cheese in half, you get a «mürgu»: a piece that looks like the heel of a loaf of bread. «mürgu» is also what you call a stubborn, peculiar person from bern.

character

its unique taste is defined by animal aromas, while the soft sweetness reminds you of honey. the blue mould adds some spicy heat. the consistency is creamy and light.

playground

have you ever considered using it to make a pasta sauce?

blau's hirni



raw material: cow milk
production: with raw milk
cheese type: blue mould soft cheese
milk above sea: 521-829, gantrisch
size: 120 grams
age: 2 weeks to 8 months



a wee tale

this unusual cheese is produced by the dairy farmer himself. he uses blue and white mould cultures brought by peter from belp. these cultures are then directly added to the fresh milk. the blue mould can only develop when it is exposed to oxygen. therefore, this «blue brain» remains pure and white on the inside. every hirni is unique, because it contains two types of mould. sometimes, they join to form a combined structure. on other occasions, they go their separate ways—such is life.

character

at first, the blue hirni touches your tongue as if with velvet gloves. only later does it reveal its full bouquet of flavours. the dough literally melts on your tongue, its viscous mass tenderly embracing your palate. the roasted aromas give it an extra punch. all of this is rounded off by a light, refreshing sourness.

playground

this cheese comes in white, blue, blue with white dots, or even in darker shades of blue and black.

pixel



raw material: silage-free cow's milk,
cream
production: with raw milk
cheese type: blue mould soft cheese
milk above sea: 686-1107, emmental
size: approx 300 grams
age: 4 weeks or more



a wee tale
no, we are not talking about the newest google phone.
pixel is a new jumi cheese. you can even plug in your
headphone jack, but you will still end up with a blue
tooth.

character
comes with a delightful viscosity thanks to the cream
added in production. the blue mantle adds an extra
touch to this lovely and tender cheese.

playground
...stand by while we google this...

foodü-mix



jumi's blend: appenberger,
schlossberger
production: from raw milk
chese type: cheese shavings
milk above sea: 686-1107, emmental
bag weight: 1 kilogram,
400 grams, 200 grams



History

Many recipes have thousands of ingredients, but not our foodü. It only needs two... schlossberger and appenberger! The hard schlossberger, equipped with salt crystals, is responsible for the right salt content in the foodü. The red-smearred appenberger makes sure that it is nice and creamy, while bringing with it a necessary "bang". We make both of these magnificent cheeses exclusively from raw milk, which is brought to the cheese dairy twice a day by our farmers. The milk is processed directly after its arrival and not stored in a tank. In winter the cows eat hay and in the summer they eat grass, which leads to changes in the milk and finally also in the cheese. Therefore, when mixing the cheeses, we pay meticulous attention to the degree of ripeness in order to make your mixture as constant as possible. Nevertheless, with jumi foodü you can feel the influence of mother nature and the mood of the cows. Nice, isn't it?



bock block junior



raw material: silage-free sheep's milk
production: from raw sheep's milk
cheese type: hard cheese
milk above sea: 603-763, gantrisch
size: 1.2-2 kilograms
age: 2 months



a wee tale

"our next cheese must have a different shape and be made of sheep's cheese!" from these criteria the "bock block" cheese came into being. the name is program, and thus its shape looks like a raclette cheese.

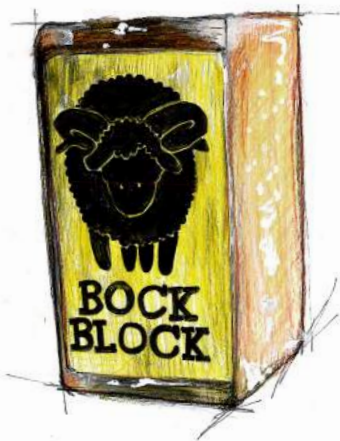
character

the consistency comes across as almost juicy with its tender dough. the low salt content supports the buttery taste, and a hint of animal components can be distinguished. coming full-circle - despite its corners and edges.

playground

off and into the cordon-bleu.

bock block senior



raw material: silage-free sheep's milk
production: from raw sheep's milk
cheese type: hard cheese
milk above sea: 603-763, gantrisch
size: 1.2-2 kilograms
age: 2 months



a wee tale
also, the "bock block" senior matures in the cellars of schlosswil. there, his corners and edges are refined even further. he is happy in schlosswil and often thinks: better old and edgy, than young and smooth.

character
this old buck quickly makes himself known to the nose. his intensive animal note is nothing for weak nerves. through his age, he gains a wonderful brittle structure. the taste develops in the cellar, a strong flavouring is accentuated as well. the bigger the surprise, the sweeter the aftertaste.

playground
over a herb salad: a real dream.

dolly



raw material: silage-free sheep's milk
production: from raw sheeps'milk
cheese type: soft cheese, white mould
milk above sea: 989-1107, emmental
size: 150 grams
age: 20 days

a wee tale

a soft sheep's cheese dream in white. even if at first sight, one could think, it is a "cowy" one. and even though the cantonal chemist, quote: "seems like there's rather a lot of cow's milk in this", this cheese contains 100% raw sheep's milk. don't believe it? see for yourself!

character

this accomplished, yet not reproduced, little white sheep leaves a hint of fresh whey in its trail, which builds a fabulous base for the light animal nuances. on the tongue, he comes across as viscid with his tender melting dough.

playground

for all lactose refined in combination with the "bläcknöts" is "ämeising".



st. lüü



a wee tale

a fresh sheep's cheese in a herb mantle, that is covered in a light white mould. the cheese demonstrates a very gentle texture. the fine herby note in the aftertaste is a true celebration for every palate. he is firm enough to cut, yet soft enough to spread. an all-rounder, yet what shall he be called? we collected many silly suggestions such as herby sheep, soft sheep, and worse. yet we wanted more, something that all the world understands. something worldly, holy. what finally arose: st.lüü.

ingredients: silage-free sheep's milk,
herbs mix

production: from raw sheep's milk

cheese type: soft cheese, white mould

milk above sea: 723, gantrisch

size: around 110 grams (the
older the lighter

age: around 3 weeks

character

with this magnificent, fresh little sheep, we can taste the meadow in our mouth. in the first instance, there's a light acidulous taste, later, a herby, tannin bearing aroma makes itself known.

playground

a baguette fresh out of the oven, and on top of that, spread the "st.lüü".





zick zack



raw material: silage-free goat's milk
production: from raw goat's milk
cheese type: semi-hard cheese
milk above sea: 603-763, gantrisch
size: 1.5 kilo
age: 3 months and more



a wee tale

a cheese that was already a member of the goat's cheese crew a few years ago. the demand was great, almost a sure regular. nevertheless, at some point we unfortunately had to realise that the zigzag was eaten up. but the time has come again, where the cellar has been refilled and we are celebrating the debut of this tasty favourite. with its slightly sour note, it reminds us a little of a brunette. the younger and softer dough clearly shows the difference.

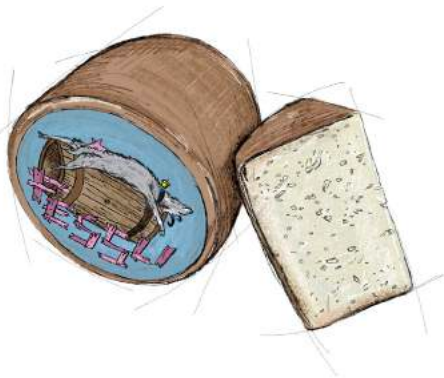
character

creamy, buttery and as "quite fine geisli". but don't underestimate it because it comes along quite "zig-zaggy".

playground

the zickzack - in keeping with my favourite hobby and the swiss aperitif culture with its cosy atmosphere, a glass of white wine, my favourite people and not to forget: a colourful aperitif plate.

fessli



a wee tale

since goats only give milk when they have kids, no goat cheese is made in winter. ueli tried to change this by installing romantic decorations and lighting in the barn house. the sheep were unimpressed, but for some reason, the farmer's family grew bigger and bigger...

raw material: silage-free goat's milk

production: from raw goat's milk

cheese type: hard cheese

milk above sea: 686-1107, emmental

size: 1.5-2.0 kgs

age: 3 months and more

character

this cheese is like a capricious young goat begging for a glass of white wine. the white dough is somewhat elastic and gives off a delightful sourness on the tongue.

playground

«another glass of white wine, please! »



crème chèvre



a wee tale

it takes an animal rendezvous to create this fine cheese—but not the type of rendezvous you are thinking about. since there is only a very low amount of fat in a goat's cheese, it is combined with another milk buddy. cow's cream is married with goat's cream to create a culinary marriage of barn animals.

raw materials: silage-free goat's milk,
3% cow's cream

production: from raw goat's milk

cheese type: soft cheese, white mould

milk above sea: 686-1107, emmental

size: 110-135 grams

age: 3 weeks

character

on the nose, this creamy little goat impresses with a scent of fresh milk and copper. on the palate, it reveals whey and a hint of goat steak.

playground

good things take time»—this couldn't be any truer of this cheese. so be patient, don't rush it. you'll be richly rewarded.



capriflocon



a wee tale

the production of «capriflocon» takes 22 hours. it's made according to a traditional recipe by payeur. The name already hints at a distinctive step in its production: goat milk is processed into cheese flakes. thanks to their filigree structure, the cheese grows together, forming a fine, delicate texture.

character

a truly delicate, softly melting doe. on the tongue, it reveals animal aromas. capriflocon reminds you of fresh milk and butter, before it ends in a nutty finish.

playground

best left at room temperature for two days, then spooned out.

raw material: silage-free goat's milk
production: with raw goat's milk
cheese type: soft cheese, white mould
milk above sea: 686-1107, emmental
size: 100 grams
age: more than 21 days



grottin



raw material: silage-free goat's milk
production: with raw goat's milk
cheese type: soft cheese, white mould
milk above sea: 583, emmental
size: 80-100 grams
age: 3 weeks



a wee tale

did you know that a goat gives up to 6 liters of milk a day, while a cow gives up to 40 litres? isn't that remarkable?

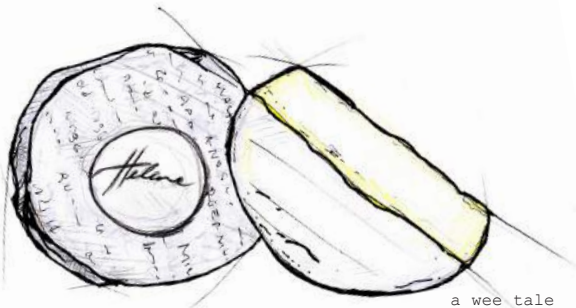
character

on the nose, a refreshing smell of yogurt develops and lingers, long after the first bite has been taken. this distinctive goat cheese is characterized by its superior creaminess and a firm body.

playground

the french eat it with salad, lightly baked.

helene



a wee tale
with more than ten million sound carriers sold, sixteen echoes and seven gold chicken, it is clear; talk is of our helene! pretty dress, tender dough. this is how we all hold her in our minds.

character

the typical white mould taste shows its full advantage with this piece of jewellery. delicate, mild, discreet and creamy. this is how the character is perhaps best described. a so-called first-time user cheese.

playground

the goat, which cannot be absent, next to the breakfast egg.

raw material: silage-free goat's milk
production: from raw goat's milk
cheese type: soft cheese, white mould
milk above sea: 583, emmental
size: approx 600 gramm
age: 4 to 7 weeks



léotine



raw material: silage-free goat's milk
production: from raw goat's milk
cheese type: semi-hard cheese,
red smear
milk above sea: 603-763, emmental
size: 200 grams
age: 2 months



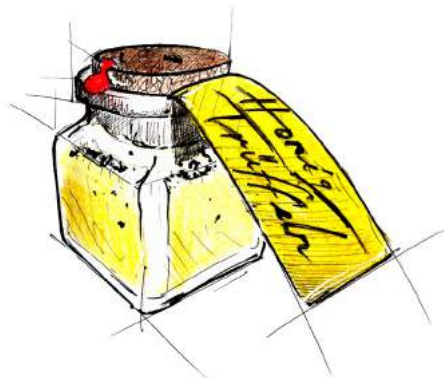
a wee tale
during cheese making, one needs to find the right moment to cut open the cheese. too early, the cheese will become runny in the cellar; too late, the cheese will end up being too dry.

character
"up there on the mountain, there is a white goat..."
the first whiff reminds us of fresh alpine meadows. accompanied by a gentle acidity, the kid makes itself known and leaves a natural taste in its trail.

playground
this cheese is the best fit for your dessert buffet



trüffelhonig



ingredients: honey from switzerland,
summer truffles
form: liquid, in small glasses
at just over 4 ounces.
production: honey
master chef: chrigo moser



a wee tale

a long, long time ago, the «bären» inn in boll was inhabited by a real bear. but it wasn't an ordinary bear-believe it or not, it was winnie-the-pooh! and as you all know, he loved honey more than anything else. to have some variety, he experimented with additional ingredients and invented some extraordinary recipes. one day, a young prince came along because he had heard rumours about pooh's exquisite honey. he begged and pleaded until finally, the bear gave him his favourite recipe. today, thanks to winnie-the-pooh's generosity, this honey is also available to you.

character

an exquisite interplay of italian truffle and swiss cheese that has amazed the most distinguishing gourmets.

playground

the pairing of truffle honey and spahn is considered one of the most perfect culinary combinations. the slightly sour aroma of the cheese and the honey's sweetness will enchant your palate.

tresterhonig



ingredients: honey from switzerland,
juice and pulp of swiss
grapes
form: bottled at under 40°C
production: honey
master chef: anna lena



a wee tale

for a long time, the prince—not so young any more—
was content with winnie-the-pooh's delicious truffle
honey. but just as much, he enjoyed his wine. one
night, after a spoonful of honey and several goblets
of wine, he had a flash of inspiration: he would ask
winnie-the-pooh to combine his two most favourite
foods. the bear, always on the hunt for new honey re-
cipes, was instantly thrilled about this idea. after
weeks and weeks of experimenting and fermentation,
this blend of pomace and honey was born.

character

if you like wine, you will not only love this honey,
but worship it. enriched with pomace and red wine, it
soaks your taste buds with its rich and flowery bou-
quet. the grapes' sourness holds its own against the
honey's relentless sweetness.

playground

combined with blue mould cheese of any kind, this
artwork is transformed into the sweetest of dreams.

tannschösslig



ingredients: honey from switzerland,
fresh pine shoots from
the local forest

form: bottled below 40°C

production: honey

master chef: anna lena



a wee tale

the witch from hansel and gretel always had a secret weapon, to entice the well-fed children into her house. this weapon was known to only a few souls. however, this mysterious secret is out in the open now. every spring, she collected the pine saps and placed them in the finest honey. after a well calculated time, an incredibly clear and deliciously smelling honey developed, so that nobody could resist the sticky sweet sin. nobody except the young chrigu. courageously, he resisted the witch and, as smart and strong as he is, was able to nick the recipe for himself. now, years later, this legendary honey, is available to you, without any danger.

character

paired with the light note of the handpicked "pine tips", this honey turns each little cheese's head. the fresh, foresty aroma transports you into the feeling of spring and lets bambi jump around.

playground

although there is almost nothing that he cannot do, this little gem lends itself best to a sheep or goat's cheese.

sämf mit fige u öpfu
(from jumi's artisan kitchen)



ingredients: figs, apples, apple juice,
mustard, cane sugar

form: glasses of 3.5 ounces.

production: filled hot
into the jar

master chef: chrigu moser



a wee tale

in the jumi artisan kitchen, mr. moser himself turns coarse grain mustard into a sweet fig-and-apple temptation. a must-try for everyone with a sweet tooth, and obligatory on every cheese platter.

character

the fig's sweetness and the apples' acidity harmonize in perfect symbiosis. a dash of dijon mustard adds some spiciness—a creation widely envied by fusion food artists.

playground

this sweet companion plays well with everything, even the most brittle and recent cheese.

ligu lehm



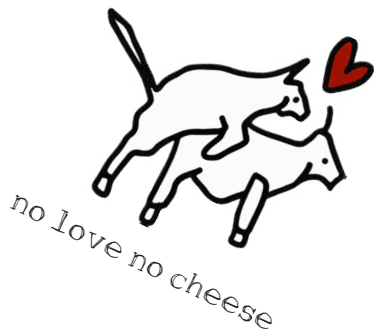
raw materials: various dried fruits
with a mix of nuts
production: hot
flour over sea: 583, emmental
length: 50 cm
master baker: beatrice
flour ratio: 7.8%



a wee tale
after they have been carefully selected, the raw materials are mixed together. if measurements and ratios are taken correctly, there should be a dram of whisky left at the end for each of the two bakers. if the recipe isn't adhered to so strictly, they may end up with two drams each! only finä knows the exact recipe and every attempt to coax it out of him has been futile.

character
a full-bodied theatre plays on your palate, with sweetness in the leading role. the nuts appear for a crunchy interlude. the booze drives the plot forward.

playground
perfect with a younger cheese. also likes to play with sheep.



contact

phone: +41 31 721 82 91

mail: hof@jumi.lu

web: www.jumi.lu

were: lindentalstrasse 2, 3067 boll