



Julhi

what's what?

in 1896 our great, great grandfather began the "art" of cheese production.

over five generations, our family members have become wonderful cheese artisans, aiming to improve and enrich the range of swiss cheeses

for our highly demanding customers

from raw milk to delicious cheese...

in the valley of the emmental, the cows graze the freshest grass of the pasture.

the fresh milk is brought to the dairy twice daily, when the milk is still warm from the cow, and the cheese making begins. tradition is highly valued, and the milk is transported with the help of tractors, horses or even a dog. the cheese is nurtured every morning with the care it deserves by the artisan himself. after days, months or even years the cheese is ready and can be tasted by the family of the artisan and you!

our top priority is to ensure the cheese is guaranteed to be of the highest quality, from milking the cows to delivery to, and education of the customer



belper knolle



milk: raw cows milk, garlic,
black pepper and
himalayan salt

breed: simmentaler cattle

wheel weight: approx. 80 g

age: > 15 weeks

producer: glauser dairy, belp,
bern

fat content: 42%

belper knolle is our most innovative cheese, our pride and the signature of jumi. the production of this unusual looking hard cheese starts with fresh milk, still warm from the cow. combined with himalayan salt and garlic, the fresh cheese is hand-rolled in black pepper and dried to create belper knolle. when finely sliced, it's intense flavour is a fantastic accompaniment to pasta, salads, soups or fondue

character

delicious hard, crumbly cheese with intense herbal flavours. melts tenderly in the mouth and leaves a lasting aftertaste of spicy black pepper



après soleil after sun

milk: raw cows milk, silage-free
breed: simmentaler cattle
wheel weight: 6 kg
age: > 11 months
producer: glauser dairy, steinen, emmental
fat content: 45%

the name après soleil comes from the unique maturation process for this cheese during which sunlight streams into the cave and alters it's character. superbly fitting as an aperitif or on a cheese platter

character

subtly crystalline, with an intense and distinctive nutty flavour





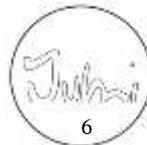
cironé

milk:	raw cows milk, silage-free
breed:	simmentaler cattle
wheel weight:	6 kg
age:	> 24 months
producer:	gläuser dairy, steinen, emmental
fat content:	45%

cironé is distinctive not only in its intensely rich flavour, but also in its great age. over a period of several years, the cheese is moved between caves with differing atmospheres, one containing cheese mites to assist the maturation process

character

a hard and crumbly cheese with unusual creaminess. notes of roasted chicory are emphasised by a salty, sour flavour, sweetened with caramel



mild emmental



milk: raw cows milk, silage-free

breed: simmentaler cattle

wheel weight: 115 kg

age: 4 to 6 months

producer: glauser dairy,
oberhünigen, emmental

fat content: 45%

rennet: vegetarian

it's history, it's tradition

the maturation of emmental has remained the same since 1896 when our great, great grandfather first started producing this world renowned swiss cheese in the mountains of the emmental

character

during maturation the character of emmental constantly changes. after 4 months the large wheels have a firm and supple texture, with a delicately milky and buttery flavour

seasonality

from november to april, emmental is almost white due to hay feeding of the cattle, however grassland feeding yields a supple, pale yellow summer cheese





mature emmental

milk:	raw cows milk, silage-free
breed:	simmentaler cattle
wheel weight:	105 kg
age:	16 to 22 months
producer:	glauser dairy, oberhünigen, emmental
fat content:	45%
rennet:	vegetarian

it's history, it's tradition

this traditional recipe dates back five generations and has been perfected over the years. after 5 months we select only the best wheels to develop into a mature cheese. when the emmental is full of salt tears it is ready to eat!

character

a hard cheese with fine crystals and a distinctive salty flavour and notes of hay

seasonality

from november to april, emmental is almost white due to hay feeding of the cattle, however grassland feeding yields a supple, pale yellow summer cheese





alpine grindelwald

milk: raw cows milk, silage-free
breed: simmentaler cattle
wheel weight: 10 to 12 kg
age: 2 years
producer: boss dairy, bustligen alp, grindelwald
fat content: 50%

grindelwald is made only during the 100 days of summer when the cows are taken high up to the bustligen pasture, below the north face of the eiger mountain. it is produced the traditional way over an open fire in an old copper pot

character

hard, melts on the palate, tangy, subtle smoky flavour

seasonality

in winter the alp is covered in snow and is used for skiing, meanwhile the cows are down in the valley





young schlossberger

milk: raw cows milk, silage-free

breed: simmentaler cattle

wheel weight: 30 kg

age: 6 months

producer: glauser dairy, steinen, emmental

fat content: 45%

the old ruined castle of schlossberg lends this traditional cheese its name. it has been produced by our family for many generations. try this cheese with plums or damsons, the flavours harmonise excellently!

character

firm and creamy, full buttery flavour with a note of hazelnut

seasonality

during the winter months, the cattle are fed with hay, resulting in a pale, crumbly schlossberger





mature schlossberger

milk: raw cows milk, silage-free
breed: simmentaler cattle
wheel weight: 30 kg
age: > 15 months
producer: glauser dairy, steinen, emmental
fat content: 45%

this traditional cheese is matured in a cave next to the old ruin of schlossberg castle, deep in the valley of emmental. it is carefully nurtured and turned by hand and develops it's full flavour only with sufficient age

character

a rich hard cheese, moderately salty, buttery, with a hint of hazelnut

seasonality

during the winter months, the cattle are fed with hay, resulting in a pale, crumbly schlossberger





spahn

milk:	raw cows milk, silage-free
breed:	fleckvieh cattle
wheel weight:	12 to 14 kg
age:	12 to 19 months
producer:	jakob dairy, buchegg, solothurn
fat content:	35%

although the recipe for spahn is a great secret, it's sour and strong aroma comes from the addition of acidified swiss-style ricotta, which lessens during the aging process. try it with truffle honey or for cooking

character

moist, very intense, tangy and refreshingly spicy to the palate



aarewasser

milk: raw cow milk, silage-free
breed: simmentaler cattle
wheel weight: 6 kg
age: > 3 months
producer: glauser dairy, oberhünigen, emmental
fat content: 55%

just like the climate in the aare valley, the flavour of this cheese is mild and creamy. aarewasser owes its name to the pure spring water of the aare river, which is used to wash the cheese during the production process

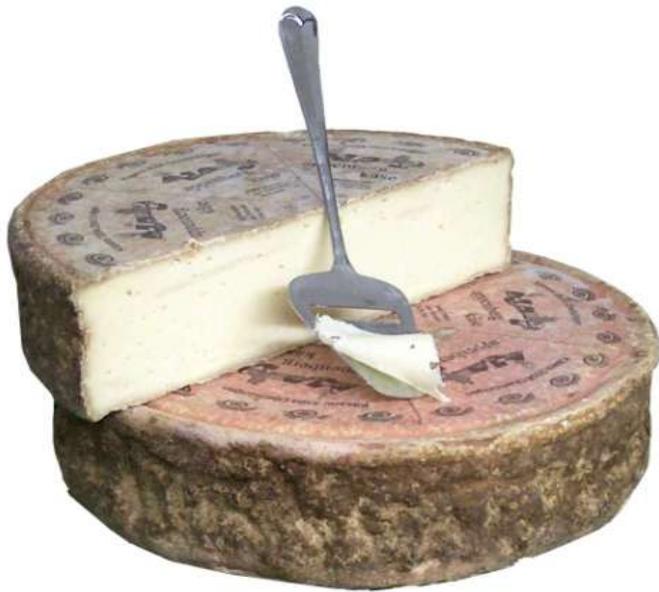
character

melting, smooth, creamy texture with flavours of grass and a hint of mushroom

seasonality

during winter, the raw milk flavour of aarewasser is more intense due to the strength of the developing grey mould flora





mature appenberger

milk: raw cows milk, silage-free
 breed: simmentaler cattle
 wheel weight: 6 kg
 age: > 6 months
 producer: glauser dairy, steinen, emmental
 fat content: 45%

appenberger owes it's flavour to the regional flora of the appenberg mountain. try it melted or with vine-ripened tomatoes. maturation takes place in a cave in the side of the mountain, and is open to visitors throughout the year - come and visit us!

character

silky smooth texture, milky and creamy with flavours of fresh butter and sour cream



appenberger mutschli

milk: raw cows milk, silage-free
breed: simmentaler cow
wheel weight: 700 g
age: 10 to 20 weeks
producer: glauser dairy, oberhünigen, emmental
fat content: 50%

appenberger mutschli, made with the milk of the appenburg mountain cows, is a mild and creamy cheese perfect for children or those who enjoy a more delicate flavour

character

firm, supple and melting with a sweet note, appenberger mutschli has a creamy, mild and milky flavour

seasonality

the hay feeding of the cattle is subtly reflected in the flavour of this cheese



milk: raw cows milk, silage-free, grape pomace, red wine

breed: simmentaler cattle

wheel weight: 7 kg with rind

age: > 11 months

producer: chrigu glauser

artisan: peter glauser

fat content: 50%

dr bsoffnig the drunk

the mature cheese is stripped of its rind, perforated and submerged in grape pulp and red wine from the lake biel region of switzerland. for each kilogram of cheese, half a litre of red wine is added, giving this drunken cheese its distinctive flavour

character

melting with a edible deep red rind, covered in crispy, roasted grape seeds. deliciously sweet flavours of grape, proceeded by a smooth, fresh butter flavour



hanfmutschli

milk: raw cows milk, silage-free
breed: simmentaler cattle
wheel weight: 550 g
age: 11 weeks
producer: glauser dairy, steinen, emmental
fat content: 45%

this cheese was masterminded by the wife of the artisan, who found hemp growing in her garden. she used the roasted seeds and hemp oil to produce this deliciously creamy cheese, meanwhile preventing her children from using it in other ways!

character

melting, creamy interior with crunchy hemp seeds. refreshing to the palate with fresh cream flavour and subtle aromas of hemp essence. try it with pears





raclette from emmental

milk: raw cows milk, silage-free
 breed: simmentaler cattle
 wheel weight: 6 kg
 age: 4 months
 producer: glauser dairy, steinen, emmental
 fat content: 45%

there is nothing better than the mouth-watering aroma of melting cheese and enjoying a delicious dish of raclette and potatoes during the cold winter months. the raclette from the emmental carries an unmistakable seal!

character

a smooth and creamy cheese with a fresh buttery flavour, melts into a wonderfully rich and runny raclette

a smoked raclette is also available



blauer schnee blue snow

milk: raw cows milk, silage-free
breed: fleckvieh cattle
wheel weight: 1.5 kg
age: 1 to 2 months
producer: blum dairy, gambach, gantrisch
fat content: 55%

this cheese resembles a mountain pasture covered in snow in the winter, and is given the name blue snow. the gantrisch region is primarily sandstone, which influences the maturation of the cheese in the cellar. the blue veins increase with age

character

semi-hard and wonderfully creamy, this cheese melts delicately in the mouth and has a balanced flavour of blue mould, fresh cream and butter





mürgu

milk:	raw cows milk, silage-free
breed:	fleckvieh cattle
wheel weight:	1 kg
age:	2 months
producer:	glaiser dairy, belp, bern
fat content:	50%

the characteristic blue and white moulds are grown on fresh cheese flakes, which are then pressed together by hand to produce this unique looking cheese. resembling a brain, this cheese is marbled inside and really has the power to make you intelligent!

character

smooth and melts on the palate, with intense and piquant flavours. the blue and white moulds are notably distinct and develop with age



summerhimu summer sky

milk: raw cows milk, silage-free
breed: fleckvieh cattle
wheel weight: 1.3 kg
age: 4 months
producer: blum dairy, gambach, gantrisch
fat content: 55%

the blue and yellow streaks of this intense blue cheese remind one of a summer sky. the full, rich flavour comes from the strong grasslands of the sandstone region of gantrisch

character

creamy, soft blue cheese with a balanced but rich flavour of blue mould





abe rot after glow

milk: raw cows milk, silage-free

breed: simmentaler cattle

wheel weight: 400 to 500 g

age: > 5 weeks

producer: beroud dairy,
fleurette, rougemont

fat content: 43%

abe rot is made approximately 1050 meters above sea level in rougemont, where the after glow of the fading sun accentuates the mountains surrounding the grasslands of the dairy

character

as the abe rot ripens, the core becomes increasingly creamy and the flavour intensifies. supple, with an intense aroma and animal flavour with hints of apple and roasted hazelnuts

seasonality

in the summer months during grass feeding abe rot becomes softer and ripens faster





la bouse cow pat

milk: raw cows milk, silage-free
breed: simmentaler cattle
wheel weight: 180 g
age: > 14 days
producer: glauser dairy,
oberhünigen, emmental
fat content: 50 - 57 %

a delightfully creamy cows milk cheese, which runs over the plate like a fresh cow pat. this specialty recipe uses cream from the previous day, and gives la bouse it's smooth and creamy character

character

intensely creamy, smooth melting interior, with rich flavours of fresh cream and notes of whey

seasonality

during the spring and summer months the finest fresh grass is available for the cows, providing a rich milk base for the development of a softer runny cheese





la sanglée des couardis

milk: raw cows milk, silage-free
breed: simmentaler cow
wheel weight: 150 g
age: 5 weeks
producer: mosimann dairy, villard
bourquins
fat content: 43%

matured in a spruce wood rind, this hand washed cheese from deep in the valleys of the swiss jura, was originally made as a special christmas gift from the cheese maker to his family and friends. the wooden rind is perfect for serving this runny cheese

Character

pungent when mature, this full bodied superbly runny cheese is aromatic but not spicy



schneeflöckli snowflakes

the name schneeflöckli comes from the production, when the thickened milk looks like little snowflakes. best served at room temperature, with a heavy or sweet wine

milk: raw cows milk, silage-free
breed: simmentaler cattle
wheel weight: 1.3 kg
age: 1 month
producer: beroud dairy,
fleurette, rougemont
fat content: 51%

character

satisfyingly milky and surprisingly intense flavour for it's creamy, soft texture





truffle firne

milk: raw cows milk, silage-free, truffle mousse

breed: simmentaler cattle

wheel weight: 1.8 kg

age: 1 month

producer: beroud dairy, fleurette, rougemont

fat content: 55%

a decadent and luxurious melting cheese, soft like snow, packed full of our speciality hand made truffle mousse. this delicious cheese is bound not to last long enough to run off your plate!

character

superbly runny, filled with a contrasting light and airy mousse. creamy flavours underlined by mellow truffle

seasonality

at it's best during the warmer months when the finest grass is available on the pasture



dr. 13



milk: raw sheep's milk,
silage-free

breed: lacaune sheep

wheel weight: 4 kg

age: 5 to 24 months

producer: schmutz dairy,
barberêche, fribourg

fat content: 48%

the cheese maker tried 13 different recipes before "doctor" 13 was perfected. during the maturation process, dr. 13 is assigned to two different wards in the cellars of switzerland, one assisted by cheese mites and the cheese develops a light fruitiness

character

hard cheese, fruity with notes of sheep's wool

seasonality

dr. 13 is only made from march to november after lambing when the sheep are producing milk





dr. 65

milk: raw sheep milk, silage-free, black pepper
 breed: lacaune sheep
 wheel weight: 4.4 kg
 age: 8 to 15 months
 producer: schmutz dairy, barberêche, fribourg
 fat content: 48%

the name dr. 65 comes from the first 65 days of the maturation process in the cellar, where the rind of the cheese becomes dark and different flora develop. the black pepper corns give the cheese it's distinctive finish and revive a weary soul!

character

full hard cheese with a slight note of pineapple and scattered with crunchy black pepper corns that give an intense spicy flavour

seasonality

dr. 65 is only made from march to november after lambing when the sheep are producing milk





capriflocon

milk: raw goats milk, silage-free

breed: chamois coloured mountain goat

wheel weight: 145 g

age: > 10 days

producer: glauser dairy, oberhünigen, emmental

fat content: 43 %

the name capriflocon comes from the production process where flakes of goats cheese are bound together to form this pyramid-shaped cheese. when the capriflocon is removed from the cellar, they are covered by a beautiful layer of fluffy soft white mould

character

intensely creamy and runny, with a strong goaty flavour, fresh milk aroma and a gentle note of walnuts and alpine herbs

seasonality

capriflocon is best in the summer months when the finest grass and milk is in abundance





crème chèvre

milk:	raw goats milk, silage-free
breed:	chamois coloured mountain goat
wheel weight:	approx. 130 g
age:	> 3 weeks
producer:	gläuser dairy, steinen, emmental
fat content:	45%

crème chèvre originates in the emmental, where the goats produce a full cream milk that is richer than in other regions, which produces an intensely creamy goats cheese

character

intensely creamy texture, with fresh butter and milky flavours. lightly tangy with a hint of goat which increases with age

seasonality

in autumn the creaminess of crème chèvre reaches it's peak. in hard winters milk is scarce and with it the cheese



grottin

milk: pasteurised goats milk,
silage-free

breed: chamois coloured
mountain goat

wheel weight: 80 g

age: 2 to 4 weeks

producer: schlunegger dairy,
forel, lake geneva

fat content: 45%

the forel dairy has stunning views over the lake geneva, and it is here that this young fresh goats cheese is produced by the farmer himself. serve grilled on toast or with a fresh salad to make a great starter

character

soft shell with a light, fresh core. gently goaty, with tangy citrus leaving a certain spiciness on the palate





fessli little barrel

milk:	raw goats milk, silage-free
breed:	mountain goat
wheel weight:	1.5 kg
age:	1 year
producer:	glauser dairy, zäziwil, emmental
fat content:	45%

natured every day by hand, fessli is small and cute and takes the shape of a little barrel.

during the maturation process it develops it's distinctive rind

Character

pleasantly rubbery consistency, delicately aromatic, with a hint of goat. leaves a subtle and lasting aftertaste

seasonality

best in the summer, when the sun is shining and the finest grass is available for feeding





leotine

leotine is made with milk from a tiny farm in wattenwil at the foot of the stockental valley where 27 goats live happily

milk: raw goat milk, silage-free
breed: chamois coloured mountain goat
wheel weight: 170 to 230 g
age: 6 to 9 weeks
producer: rubi diary, wattenwil, bern
fat content: 45%

character

supple and creamy, leotine has a milky aroma and strong notes of goat

seasonality

only in the warmer summer months





fruit bread

ingredients: dried fruits such as figs
and apricots, nuts,
whisky

loaf weight: approx. 3 kg

baker: bruno kindler

artisan: finnian fuhrer

flour content: 7.8%

a truly luxurious fruit bread and delicious addition to any cheese board, finnian's recipe is top secret! the best dried fruits and nuts are carefully selected and combined with minimal quantities of flour and a dash of whisky, of course leaving a sip for the artisans!

good to know

best served very thinly sliced, with a mature cheese or creamy la bouse



truffle honey

ingredients: schwang-wals wild honey,
spiez truffles, rapeseed
oil

weight per
jar: 60 g

beekeeper: hans moser

artisan: christoph moser

the spiez truffles are dug up and carefully selected in the autumn truffle season, shelled, and the core and tubers are pressed in oil for over 2 months to develop an intense aroma. they are then mixed with wild honey from schwang-wals to make this delicious accompaniment

character

melting consistency. strong flavour and aroma of truffle with a hint of sweet pine cones



grape pomace honey

- ingredients: acacia honey from the ticino region, swiss grapes and grape essence
- jar: 60 g
- beekeeper: ticino region
- artisan: christoph moser

the prince (who wasn't such a young prince after all), had enjoyed honey for many a year, until one evening, whilst enjoying several glasses of wine, he thought to himself:

"how marvelous it would be, if only it were possible to combine all my favourite things!"

for weeks and weeks, he shut himself away, working every hour of day until finally, he emerged, with a secret recipe. and this is how grape pomace honey was born!

belper knolle cellar
ideal to store the belper knolle

cellar slice
to slice the belper knolle directly into the belper
knolle cellar

hand slicer
to slice the belper knolle

sbrinz chisel
how else would you crumble the cheese?



4 signature

belper knolle

5 hard cows

après soleil - after sun

cironé

mild emmental

mature emmental

alpine grindelwald

young schlossberger

mature schlossberger

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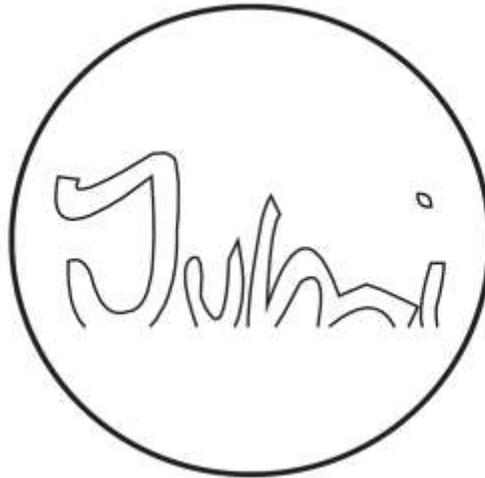
belper knolle cellar

cellar slice

hand slicer

sbrinz chisel





every saturday:
partridge market, sloane square, london &
münstergasse bern, switzerland

london@jumi.lu
phone: 020 8988 1244
www.jumi.lu