

TORTA DEL CASAR DOP



CODE	40214
COUNTRY OF ORIGIN	Spain
TYPE OF MILK	Raw Sheep's milk
WEIGHT	600 g approx

Cheese with creamy texture, produced with vegetable rennet near Cáceres

DESCRIPTION	Sheep's raw milk and vegetable rennet obtained from the cardoon flower also known as wild artichoke
APPEARANCE	The rind is soft and delicate, yellow in colour with amber shades, the paste is ivory white with a creamy texture, almost spreadable
TASTE	Mild with sensations of grass and animal, particularly lingering; slightly bitter notes derive from the use of the vegetable rennet
MATURING	At least 60 days
OUR SELECTION	This cheese has conquered us for the unmistakable taste of the sheep's raw milk and for the incredible creamy texture that allows the service with spoon
CURIOSITY	With the maturation the cheese "sits down" in the center and swells to the sides remembering the spanish cake "Torta de Pan" from which derives the name "Torta del Casar"
SUGGESTIONS	Remove the top and serve it in the center of the table almost like a fondue, even hot