

## TORTA DEL CASAR DOP



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

Cheese with creamy texture, produced with vegetable rennet near Cáceres

<b>DESCRIPTION</b>	Sheep's raw milk and vegetable rennet obtained from the cardoon flower also known as wild artichoke
<b>APPEARANCE</b>	The rind is soft and delicate, yellow in colour with amber shades, the paste is ivory white with a creamy texture, almost spreadable
<b>TASTE</b>	Mild with sensations of grass and animal, particularly lingering; slightly bitter notes derive from the use of the vegetable rennet
<b>MATURING</b>	At least 60 days
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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"
<b>SUGGESTIONS</b>	Remove the top and serve it in the center of the table almost like a fondue, even hot