

FETA DOP



CODE	42094
COUNTRY OF ORIGIN	Greece
TYPE OF MILK	Sheep's milk Goat's milk
WEIGHT	200 g

The most famous Greek cheese, with sheep and goat milk

DESCRIPTION	Greek cheese produced with mixed sheep and goat milk, with a typical solid but crumbly consistency
APPEARANCE	The paste is white in colour, with a compact paste with a slightly crumbly texture and small eyes
TASTE	On the palate, lactic sensations initially prevail, then complimented by a good flavour and citric and spicy notes
MATURING	At least 2 months
PRODUCER	Papathanasiou - Agrinio - Greece
CURIOSITY	The milk used, 70% of sheep and 30% of goat, comes from autochthonous animals accustomed to free grazing and to feed on the local wild vegetation
SUGGESTIONS	Feta is very versatile in the kitchen and goes very well with olive oil and ripe tomatoes, homemade bread, dried fruit such as plums, apricots and mangoes. Try it also in backed in the oven!