

## PICON DOP BEJES-TRESVISO



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|--------------------------|------------|
| <b>CODE</b>              | 40217      |
| <b>COUNTRY OF ORIGIN</b> | Spain      |
| <b>TYPE OF MILK</b>      | Cow's milk |
| <b>WEIGHT</b>            | 2,5 approx |

Blue cheese made from cow's milk, produced in the Cantabria region

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| <b>DESCRIPTION</b>   | Blue cheese made from cow's milk, produced in the Cantabria region. Raw cow's milk from cows of the Pardo Alpina and Jersey breed   |
| <b>APPEARANCE</b>    | It has a thin rind of orange colour; the dough is compact but creamy, slightly greasy, with rather pronounced marbling  |
| <b>TASTE</b>         | Intense, with notes of butter, ripe fruit and cellar; in correspondence of the marbling develops pleasant spicy sensations  |
| <b>PRODUCER</b>      | Quesería Cultivo - Madrid - Spain   |
| <b>OUR SELECTION</b> | Producer, selector, refiner and cheese shop: Quesería Cultivo represents all these things together. The Quesería Cultivo has a wide and selected range of Spanish cheeses that derive from the close collaboration with small artisan producers |
| <b>CURIOSITY</b>     | Blue cheese with cow's milk, produced in the Cantabria region with raw cow's milk from cows of the Pardo Alpina and Jersey breed  |
| <b>SUGGESTIONS</b>   | It goes well with meat, perfect in the kitchen for the preparation of sauces or stuffed, excellent in combination with sunflower honey or quince jam; to try accompanied by a stout beer or a peat whisky                                       |