

PICON DOP BEJES-TRESVISO



CODE	40217
COUNTRY OF ORIGIN	Spain
TYPE OF MILK	Cow's milk
WEIGHT	2,5 approx

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

DESCRIPTION	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
APPEARANCE	It has a thin rind of orange colour; the dough is compact but creamy, slightly greasy, with rather pronounced marbling
TASTE	Intense, with notes of butter, ripe fruit and cellar; in correspondence of the marbling develops pleasant spicy sensations
PRODUCER	Quesería Cultivo - Madrid - Spain
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	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