

HALLOUMI DOP - RED VILLAGES



CODE	42140
COUNTRY OF ORIGIN	Cyprus
TYPE OF MILK	Sheep's milk Goat's milk
WEIGHT	250 g approx

Traditional halloumi, made only with mixed sheep's and goat's milk, and mint leaf

DESCRIPTION	Stretched-curd cheese made from mixed sheep's and goat's milk, 100% Cypriot origin, with mint leaves
APPEARANCE	Irregularly shaped, with the classic fold, it has a slightly orange colour due to the cooking of the curd, which tends to caramelize the mixture; the texture is firm and slightly spongy
TASTE	Intense, savoury, with pronounced aromas of milk and whey, mint and animal notes
MATURING	Not expected
PRODUCER	Achnagal Dairies - Ammochostos - Cyprus
OUR SELECTION	Halloumi cheese is a staple of Mediterranean cuisine and therefore could not be missing from our selection: in particular, this product from Achnagal Dairies comes from a short supply chain, from breeding to production, and is made using traditional methods.
CURIOSITY	This is traditional Halloumi, which was produced in the mountainous inland areas of Cyprus, exclusively by women in their home kitchens, and then preserved wrapped in mint; extremely rare to find in Central Europe
SUGGESTIONS	Cut into thick slices and sear on a griddle; a delicious crust forms, and the centre becomes soft, but without melting