

HALLOUMI DI CAPRA DOP



CODE	42141
COUNTRY OF ORIGIN	Cyprus
TYPE OF MILK	Goat's milk
WEIGHT	200 g approx

Version of Halloumi produced exclusively with Cypriot goat's milk

DESCRIPTION	Stretched-curd cheese made with 100% Cypriot goat's milk and enriched with dried mint leaves before packaging
APPEARANCE	Irregular block of ivory white colour, resembling mozzarella in appearance, but much more compact
TASTE	Savoury, with a slight acidity, the aromatic notes are very delicate
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	The PDO regulations allow the milk to be entirely goat's milk
SUGGESTIONS	fried or grilled, it is perfect for filling sandwiches, tramezzini or burgers, accompanied by grilled aubergines and sesame cream for an appetising North African aroma; or with red peppers, paprika and crispy onion; it also goes perfectly with olives, tomatoes, cucumbers and Mediterranean herbs, such as mint; try it in a 'green' kebab, interspersed with vegetables; it becomes a delicious vegetarian alternative