

HALLOUMI DOP



CODE	42143
COUNTRY OF ORIGIN	Cyprus
TYPE OF MILK	Sheep's milk Goat's milk Cow's milk
WEIGHT	225 g

Traditional Cypriot cheese made from mixed sheep's, goat's and cow's milk

DESCRIPTION	Stretched-curd cheese produced with 100% mixed milk of Cypriot origin, from cows, sheep and goats; the minimum percentage of sheep and goat milk is set by the government every six months; Halloumi is enriched with dried Cypriot mint during packaging and then pasteurised
APPEARANCE	It looks like an irregular white tile, similar to mozzarella but more compact, with a spongy texture
TASTE	Mild but with a distinct savoury taste, with notes of cooked milk, Mediterranean spices and mint
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	PDO cheese since 2021, it is one of Cyprus's most typical products, with a very ancient origins, possibly Arabic; its production is similar to that of Italian pasta filata cheeses, but without the addition of ferments, in order to maintain a high pH (around 6) so that the product retains its shape during cooking
SUGGESTIONS	In Cyprus, it is mainly eaten for breakfast, grilled and served with a slice of watermelon and fried eggs: excellent with warm bread and olives