

MERCO San Simon Smoked 900g

Origin: Galicia, Spain

Classification: **Artisan** Cow's Milk Milk: Hard Type: 900g form Form: 702023

Item Code:



This distinct conical shaped cow's milk cheese exhibits a rich walnut coloured rind.

It is made in the rich pasture and forest region of Galicia on the north west coast of Spain. The curds are slowly pressed into the moulds to remove all traces of whey and the resulting compact dense cheese is then bathed in olive oil.

Local birch wood is used for the two week smoking process, after which the cheese is cured for a minimum 3 months. The smooth texture becomes semielastic and the flavours are rich and buttery with a subtle picante spice and smoky earth-like finish.

