

calendar

distributors of the finest foods

ONETIK

Petit Basquitou 600g

Origin: Nouvelle-Aquitaine France
Classification: Artisan
Milk: Sheep's Milk
Type: Hard Cheese
Form: 600g wheel
Item Code: 701792



This AOP cheese is seasonally available due to the short lactation period of the ewes. Ewe's milk is collected from small farms across the Ossau Valley and Iraty region in the Basque Pyrenees to make these traditional hard crusted cheeses.

This small lightly pressed cheese is rind washed and hand salted before being affinage in the Onetik cellars for six months.

Firmer than the more common Ossau Iraty, it has sweetness from the sheep's milk, with a subtle nuttiness and earthy aromas.



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