

CALENDAR

CHEESE COMPANY

SAN SIMON DOP

702023 QUESO TRADITIONAL SAN SIMON (SMOKED) DOP
MERCO

ORIGIN	Galicia, Spain
CLASSIFICATION	Artisan
MILK SOURCE	Cow
FAT CONTENT	%
TYPE	Semi hard
FORM	900g
APPROXIMATE AGE	3 months

CHARACTERISTICS

This unusual conical shaped cow's milk cheese is made in the flat pasture lands and forest region of Galicia on the North cost of Spain. The curd is hand-moulded and pressed slowly to remove all traces of whey.

The result is a compact dense cheese which is then bathed in an anti mildew bath of olive oil.

The cheese is then smoked over local hard wood (birch with the bark stripped off) before maturing for 3 months. The flavour is mild and buttery with a smoky earth like finish. The texture is fine, fatty, and semi-elastic

