

## **APHRODITE**

Halloumi PDO Selected by Will Studd

Origin: Limassol, Cyprus

Classification: Artisan

Milk: Goat's & Sheep's Milk

Type: Fresh

Form: approx 250g piece

Item Code: 702968



Halloumi has been known as the traditional cheese of Cypriot shepherds since ancient times and is now protected by PDO status.

Aphrodite Halloumi is one of the few examples of Halloumi made from a combination of goat's and sheep's milk and formed into pockets by hand. After draining the curds in small baskets, the cheese is hand salted and folded with mint.

Sheep's milk is high in fat and this is responsible for the delicious brown crust that forms when the cheese is grilled or fried, whilst the goat's milk provides a firm yet elastic texture, and a subtle lingering lemony tang.

