

# calendar

distributors of the finest foods

## APHRODITE

Kefalotyri 170g

Selected by Will Studd

Origin: Thessaly, Greece  
Classification: Artisan  
Milk: Goat's & Sheep's Milk  
Type: Fresh  
Form: 200g tub  
Item Code: 706927



Traditional Kefalotyri is considered to be the authentic cheese used for Saganaki in Greece.

Hand-made in the small, fertile town of Epirus, in north western Greece, this cheese follows a traditional recipe combining ewe's and goat's milk. Fresh milk is collected on a seasonal basis from shepherds' milking animals that freely forage on the natural vegetation growing on the steep, rugged mountain slopes of the region.

After pressing and brine salting, the cheese is ripened for 3 - 4 months until the hard, slightly irregular texture has developed a mild, distinctively herbaceous tang. When pan-fried in thick slices, the combination of non-bovine milks produces a dish with a delicious brown crust, rich moist texture and lingering savoury finish. Simply serve with a squeeze of lemon.

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