

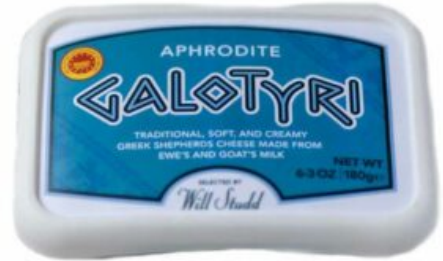
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distributors of the finest foods

APHRODITE

Galotyri PDO 180g
Selected by Will Studd

Origin: Epirus, Greece
Classification: Artisan
Milk: Goat & Sheep's Milk
Type: Fresh
Form: 180g tub
Item Code: 705485



Galotyri 'milk cheese' was once a seasonal treat, produced from summer late lactation milk by shepherds in the Epirus and Thessaly regions of ancient Greece. After natural acidification and salting, the curds were slowly drained in a cloth and cooled in a running stream in clay pots. The result, after several months of ripening, was a unique soft creamy curd cheese, with savoury flavours and the refreshing and nutritional properties of yoghurt.

Aphrodite Galotyri is now produced under strict PDO regulations that were established in 1996. Soft and spreadable, this pure white cheese has an unforgettable texture, a refreshing acidity and a delicious milky finish. Perfect as a simple snack or as a versatile ingredient in the kitchen. Traditionally served with roasted meat dishes by the shepherds who created it.



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