

APHRODITE

Artisan Halloumi PDO 225a Selected by Will Studd

Origin: Limassol, Cyprus

Classification: **Artisan** Goat's Milk Milk:

Fresh Type: 225g piece Form: 706415 Item Code:



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

It is traditionally made from a combination of goat's and sheep's milk during the spring and early summer and preserved in earthenware pots in salted whey. Aphrodite Artisan Goats Milk Halloumi is still hand made in a small dairy, using pure goat's milk. After draining the curds in small baskets, the cheese is hand salted and folded with mint.

Sometimes known as "Village Cheese", it has a softer, more moist texture than its mixed-milk counterpart, and finishes with a delicious lemony tang when fried or arilled.



