



Spanish Cheeses

Manchego

Manchego is produced from sheep's milk and comes from the La Mancha region, which is also the home of Don Quixote. It is made from pasteurised sheep's milk and is one of the most popular cheeses Spain.

There are three main varieties – *semi-cured*, *cured* and *Viejo* (aged).

Semi Cured, aged for three months and has a buttery texture and milk fruity flavour. Perfect to use in sauces, for cheese boards and croquettes. Comes in rounds between 3-3.5kg.

Cured, is aged for 6 months has a crumbly texture and rounded flavour. This cheese can be used for cheese boards, *pintxos* or shaved and grated as a replacement for the popular pecorino or parmigiano. Wheels come between 2.6 to 3kg.

Viejo is aged for nine months, it is firm, more intense and crumbly in texture with a lingering palet. Fantastic combination with quince paste in desserts and also with *pintxos de Jamon* or other fine-cured meats. Wheels come between 2.8-3.2kg.

Roncari

Made in the town of Roncal, in the Basque region of Northern Spain, some call this sheep's variety blue cheese the *Roquefort de España*. Due to its velvet and creamy texture and smooth flavor this cheese can be used in sauces, for croquettes, salads, compotes, cheese boards and for desserts. Wheels come between 1.2kg - 2.4kg

Mahon

Mahon is a semi cured cow's milk cheese aged for three months and is also known as *Queso Mahón-Menorca*, (because of its origin), it represents the excellence in Menorcan cheese from Balearic island. It is full flavoured with a creamy lactose note that fills your mouth with the sweetness of milk. It is great in cooking sandwiches or pizzas. It comes as a pressed cheese paste, with parallelepiped shape with rounded edges. Combining *sobrasada* (a fermented chorizo) with melted mahon is an excellent match with toast or in a crunchy roll.

San Simon

Caramel coloured with a golden interior and tiny eye, San Simon is a smoked cow's milk cheese from Galicia in the shape of a teardrop. The subtle smoked flavour comes from ageing the cheese on birch wood. The distinct smoke flavour permeates the moist, malleable paste that finishes creamy and luscious. Only four producers make this cheese in Spain. Used for creams, sauces, textures, desserts, jellies, foams and cheeses boards.

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Goat de la huz

Cabra Semi Curado is a semi cured: goat cheese made from 6month cured pasteurised milk. Sharp yet delicate and rich, with a crumbly texture giving a complex and elegant flavour. Semi cured goat cheese made with pasteurised milk, originally from la Mancha. It has a pleasantly mild characteristic of this medium-aged goat cheese that has an ivory interior and paprika-coloured rind. This cheese is compact and firm. Perfect combination as a dessert with honey or marmalade. Used for creams, crumble in salads or mixing with other cheeses on a cheese board.



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