



HALLOUMI CHEESE

Using only the freshest milk, this Halloumi is 100% cows milk and is deliciously creamy and best served grilled.



Type of Milk:	Cow	Pasteurisation:	Pasteurised
Vegetarian:		Country:	England
Region:	Barnet	Organic:	No
Flavour:	Creamy & Salty	Accreditation:	
Weight:	0.19g	Rec. Drink:	Cold, crisp, dry white wine
Vegetarian Rennet:	Yes		

Commentary

The Halloumi Cheese is handmade in the cheese parlour which is right next to the milking parlour making the cheese as fresh as it can be. Halloumi is originally a Cypriot cheese and is firm, brined and a slightly springy white cheese. Its texture is similar of Mozzarella or thick Feta but it also has a strong, salty flavour from the brine preserve. This Halloumi is particularly creamy and delicate with sweet notes and is not too overpowering on the saltiness. However cooking Halloumi removes all saltiness and empowers it with a creamy texture. Halloumi is generally served during warmer months due to its refreshing qualities, but it also tastes lovely when grilled, pan-fried or thinly sliced on a salad making it an essential for your fridge all year round.

Cooking tip: thinly slice and grill for 2-3 minutes each side or pan fry with a dash of Olive Oil and serve on its own or with a salad.

Technical Specification

Ingredients:	*Cows' Milk*, Salt, Rennet, Dairy Cultures (*Milk*).
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	
Supplier:	Lewis of London

Nutritional Information

Typical Values		Per 100g
Energy	(kJ)	1299kJ
	(kcal)	315kcal
Fat		24.6g
	of which saturates	17g
Carbohydrates		0.8g
	of which sugars	0.5g
Protein		22g
Salt		3g

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