



## MANCHEGO SEMI CURADO

A truly artisan Manchego with limited production . Younger, fresher and moister flavour than the Manchego Curado

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Type of Milk:	Sheep	Pasteurisation:	Unpasteurised
Vegetarian:	No	Country:	Made In Spain
Region:	Castilla la Mancha	Organic:	No
Flavour:	Nutty and sweet	Accreditation:	PDO
Weight:	250g	Rec. Drink:	Tinto de Toro

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## Commentary

To make Manchego, the unpasteurised milk is put into copper vats, where it is curdled using traditional rennet. For this process the milk is heated to 30 °C and kept at this temperature for 45 minutes and then the curd is then cut over and over again, until the individual curds are the size of rice grains. The cheese mass is stirred and slowly reheated to 37 °C, to help eliminate the whey and then they are put into cylindrical basket weave molds which imprint the cheese with a zigzag braid relief. During this operation the casein tab, with its serial number, is attached to identify each individual cheese. Once the curd is in the molds, it is pressed to help eliminate the whey from the inside of the cheese mass and after some time in the press the curd is extracted from the mold, turned over, and put back into the mold to be pressed again. The next step is the salting of the cheeses which is achieved by immersing them in sodium chloride for 24 to 48 hours. The cheeses are placed in rooms which have a certain degree of humidity, to eliminate the excess water. They are then placed in a cheese cellar where the temperature and humidity are controlled to ensure that the cheeses ripen correctly. Here, their rinds are regularly rubbed in olive oil to give them a deep red, orange colour.

This is a truly artisan Manchego, with limited production, resulting in subtle and complex flavours. It has a compact paste, and is nutty with a savoury sweetness, while being full-flavoured, fruity, buttery and clean. The Semi Curado is matured for 3-4 months.

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## Technical Specification

Ingredients:	Ewes' Milk, Salt, Rennet, Dairy Cultures (Milk)
Allergens:	Milk & Egg
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Name & address of food supplier:	Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE