

LA PERAL

La Peral has an ivory paste lightly speckled with blue moulds. The taste is mild, creamy and mushroomy.

PLU: 471

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of Spain	Pasteurisation:	Pasteurised
Region:	Asturias	Rennet:	Traditional
Approx weight:	2kg	Style:	Blue
Rec. Drink:	PX sweet wine	Flavour:	Mild, creamy and mushroomy
		Rind:	Natural

Commentary

La Peral has been producing blue cheeses since 1923, the factory is now run by the third generation of the same family. The factory is equipped with modern machinery and combines manual and automated processes in their production.

A small amount of sheep's cream is added to a blend of cow's milk and then inoculated with *Penicillium* mould to give the cheese its characteristic blue veins. The cheese is then matured for a minimum of two months and up to five months before being sold.

When young La Peral is firm, moist with a somewhat granular texture. It has a yeasty, briny aroma and the paste is ivory coloured, lightly speckled with blue moulds. The taste is mild, creamy and mushroomy, developing a bit of spice as it matures.

A good drink to try with it would be a sweet wine, a sherry or a range of white wines.

World cheese awards 2011 Gold winner

Technical Specification

Ingredients:	Milk , salt, rennet, lactic cultures, calcium chloride, <i>Penicillium roqueforti</i>
Place of provenance:	Product of Spain
Allergens:	Milk
Storage:	Keep refrigerated
Instructions for use:	Serve at room temperature

Supplied by: El Forcón, 60, 33.414 La Peral - Illas, Asturias, Spain

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1527kJ
	(kcal)	367kcal
Fat		29.1g
of which	saturates	20.9g
Carbohydrates		13.6g
of which	sugars	13.6g
Protein		12.9g
Salt		1.07g