



MAHON

A full flavoured cheese from Menorca with a unique flavour and aroma coming from the paprika and olive oil rubbed rind

PLU: 845

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Washed Rind (NHR)	Type of Milk:	Cow
Country:	Product of Spain	Pasteurisation:	Unpasteurised
Region:	Mercadal	Rennet:	Traditional
Approx weight:	3 Kg	Style:	Semi Hard
Accreditation:	PDO	Flavour:	Mild and creamy
Rec. Drink:	Chardonnay	Rind:	Washed
		Own Milk:	No

Commentary

Mahón is a semi firm cheese with an almost crumbly texture. This cow's milk cheese is named after the natural port of Mahón on the island of Menorca off the Mediterranean coast of Spain. Menorca's cheese production tradition dates back to 3,000 BC. The island of Menorca is famed for its skillfully bred cattle and is one of Spain's highest dairy producing regions, with over 600 dairy farms.

In 1985 the cheese from Mahón received the Denominación de Origen. According to its PDO, Mahón Cheese can be made either from raw or pasteurized cow's milk. Its distinctive taste is due to unique soil, temperature and humidity - all characteristics of Menorca Island. Additionally, cows in Menorca can roam freely on fields limited by particular dry-stone walls which are typically native to the island.

The peculiar flattened shape of Mahón is due to the fact that it is cloth pressed before being placed in the ageing cellars. This traditional method of production requires cheese to be periodically rubbed with olive oil and paprika, which gives the rind its typical orange colour.

Our Mahón is a raw milk semi cured cheese, and is aged for at least 3 months. Whilst the cheese can be aged for longer, at this profile the cheese has a wonderfully zesty quality. Our cheese is selected from the Subaida farm, a family farmhouse cheesemakers who take great pride in looking after their animals. The cows are even played music during milking!

Fresh amongst complex flavours, buttery texture and colour. Pairs well with Madeira or Rioja.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of Spain

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1474kJ
	(kcal)	351kcal
Fat		27.0g
of which	saturates	17.0g
Carbohydrates		<0.1g
of which	sugars	<0.1g
Protein		24.0g
Salt		4g