

SUJAIRA

Raw goats milk cheese with a firm and buttery texture.

PLU: 1460

Sold as:	Weighed /Kg	Type of Milk:	Goat
Category:	Continental Goat - Hard (NHR)	Pasteurisation:	Unpasteurised
Country:	Product of Spain	Rennet:	Vegetarian
Region:	Andalucia	Style:	Semi Hard
Approx weight:	2.5kg	Flavour:	lightly sour and creamy

Commentary

This goats cheese comes from a small village in the mountains in Córdoba which lies within a National Park called Sierra Subbetica. The cheesemaker's name is Balanchares, they own the herd who are a specific breed of goat.

Raw goats milk / Organic / Vegetarian rennet / Aged for 3-4 months.

Fragrant flavours such as rosemary. Quince Jelly comes from a valley in this area and pairs well with the cheese.

Technical Specification

Ingredients:	Organic raw goat's milk , vegetable rennet, milk ferment (probiotics), calcium chloride, salt and organic extra virgin olive oil
Place of provenance:	Product of Spain
Allergens:	Milk
Storage:	Keep refrigerated
Instructions for use:	Serve at room temperature
Supplied by:	Paxton & Whitfield, 93 Jermyn Street, London, SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1761kJ
	(kcal)	426kcal
Fat		34g
of which	saturates	25.2g
Carbohydrates		1.8g
of which	sugars	0.8g
Protein		0.65g
Salt		1.5g