

CANAREJAL CREMOSO

Canarejal is a torta style cheese with a soft, silky centre and a fresh mushroom aroma

PLU: 1197

| | | | |
|----------------|--------------------------------|-----------------|---|
| Sold as: | Each | Type of Milk: | Sheep |
| Category: | Continental Sheep - Soft (NHR) | Pasteurisation: | Unpasteurised |
| Country: | Product of Spain | Rennet: | Vegetarian |
| Region: | Valladolid | Style: | Fresh |
| Approx weight: | 250g | Flavour: | Mild, Slightly sweet and richly richly creamy |
| Rec. Drink: | Red Wine | Rind: | Natural |
| | | Own Milk: | No |

Commentary

Spain is famous for ewe's milk cheeses, with a climate and landscape more suited to the farming sheep than cattle. Whilst most have enjoyed a good piece of Manchego, there is a rich history of soft cheese making in the Iberian peninsula, the styles of which are not commonly found in the UK. Cheeses across Europe, especially the famous PDO cheeses like Gruyere and Parmigiano Reggiano, are produced using animal rennets. However, 'torta' style cheeses from Spain and Portugal traditionally use an unusual alternative - a cardoon thistle rennet. Torta styles tend to have a pleasant leafy bitter notes and can be an acquired taste, whereas this Cremosa is a cross between those traditional tortas and bloomy rinded cheeses such as a camembert. To best enjoy the cheese, slice the top off when ripe and scoop out this delectable, scoopable cheese for a little bit of theatre on the cheeseboard.

The Santos family spent two years playing with the recipe for this cheese, specifically to develop a thistle rennet cheese that didn't have the traditional bitter notes that you expect to find on a torta style cheese. They use milk from their own herd of sheep which graze on their estate by the Duero river in the Riberas de Castronuño Nature Reserve. The pastures are rich with herbs like rosemary, oregano and thyme which creates the most delicious milk.

Such is the quality of the cheese, that it was the star of a dish at Ferran Adrià famous el bulli restaurant where he paired it with cherry flavours.

Canarejal is a torta style cheese with a soft, silky centre and a fresh mushroom aroma. The flavour is mild, slightly sweet and richly creamy.

Technical Specification

Ingredients: Ewe's Milk, Lactic Cultures, Salt, Rennet

Place of provenance: Product of Spain

Allergens: Milk

Storage: Keep refrigerated

Instructions for use:

Supplied by: Brindisa, 9B Weir Road, London, SW12 0LT

Nutritional Information

| Typical Values | | per 100g |
|----------------|-----------|----------|
| Energy | (kJ) | 315kJ |
| | (kcal) | 1305kcal |
| Fat | | 26.3g |
| of which | saturates | 19.1g |
| Carbohydrates | | 0.6g |
| of which | sugars | 0.6g |
| Protein | | 18.9g |
| Salt | | 1.96g |