

LA RETORTA

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PLU: 1196

Sold as:	Each	Type of Milk:	Sheep
Category:	Continental Cow - Soft (NHR)	Pasteurisation:	Unpasteurised
Country:	Product of Spain	Rennet:	Vegetarian
Approx weight:	160g	Style:	Fresh
Rec. Drink:	Red Wine	Flavour:	Full bodied and fresh

Commentary

A distinctive style of cheese that hails from the Iberian peninsula. With a thick yet spoonable texture, this cheese is best eaten by cutting off the top and eating the gooey cheese from the inside. Unusually the cheese is made using a thistle rennet. A tradition harking back to mediaval Jewish settlers in Portugal and Spain to ensure their cheeses were suitable for a kosher diet. The thistle rennet gives the cheese not only its unique texture but also a really interesting flavour profile. With a brioche butteriness, a mustardy pepperiness, a clear note of pleasant bitterness akin to chicory and an undeniable funk. This kind of cheese is not for the faint of heart, but this smaller format Retorta is a delicious first step into this unusual world of torta styles if you haven't tried them before. This family produced cheese is made with raw sheeps milk from their own flock in the spanish region of Extremadura (on the portugese border).

La Retorta has a smooth, dense and creamy texture and ochre and pungent rind with aromas of mustard. Full bodied in flavours with noticeable bitterness at the finish.

Winner of Best Spanish Cheese at the World Cheese Awards 2017

Technical Specification

Ingredients: Ewe's Milk, Rennet, Salt

Place of provenance: Product of Spain

Allergens: Milk

Storage: Keep refrigerated

Instructions for use:

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

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	350kJ
	(kcal)	1464kcal
Fat		29.83g
of which	saturates	19.83g
Carbohydrates		11g
of which	sugars	0.25g
Protein		9.42g
Salt		1.72g