

## GRANIZO

This cheese has a clean flavour, with lactic notes of yogurt, cream and with a pleasant truffle aftertaste.

### PLU: 1198

---

Sold as:	Each	Type of Milk:	Goat
Category:	Continental Goat - Soft (NHR)	Pasteurisation:	Unpasteurised
Country:	Made in Spain	Rennet:	Traditional
Region:	Albacete	Style:	Fresh
Approx weight:	250g	Flavour:	Clean with notes of yogurt, cream and truffle
Rec. Drink:	Red or White Wine	Rind:	Natural

---

## Commentary

Made in Villamalea, Albacete by cheesemaker Jose Luis Abellán of Quesos La Rueda, who started making cheese over 25 years ago. Hailing from a family of farmers, he began in cheese making when he found himself unemployed and applied for a job at a local dairy, turning cheeses, cleaning, packing and quickly began to fall in love with the idea of making cheese with a dream to one day make a living from making cheese. Whilst he has realised this dream, it has not been without struggles as the crises in milk pricing that we have seen in the UK over the years have also been an issue in Spain. The area around Albacete is linked with large scale Manchego production, La Rueda are known as 'the novelties' in the local community, dedicating themselves to producing raw milk artisan cheeses, whilst managing and caring for their own herd of goats to create the best milk.

Each cheese is handcrafted using raw milk from La Mancha goats, a breed known for its high butterfat content milk which has an intense flavour. The cheesemaking process is a little unusual, a couple of days after the curd has been made the black truffle is added and then this little dome is shaped and formed by hand. Known locally as 'el cerebro', (Spanish for 'brain') the pretty ivory rind has an interesting vermiculated pattern hence its nickname.

Granizo is a delicious raw milk goat's cheese, with a fluffy texture that is flecked with black truffle.

---

## Technical Specification

Ingredients: Goats Milk, Salt, Animal Rennet, Lactic Cultures, Black Truffle, Truffle Oil

Place of provenance: Made in Spain Villamalea

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)	404kJ
	(kcal)	1691kcal
Fat		35.2g
of which	saturates	25.5g
Carbohydrates		3.35g
of which	sugars	0.34g
Protein		18.6g
Salt		0.58g