

MANOURI DOP



CODE	42098
COUNTRY OF ORIGIN	Greece
TYPE OF MILK	Goat's milk Sheep's milk
WEIGHT	2 kg approx

Typical Greek DOP dairy product made from sheep and goat whey

DESCRIPTION	Dairy product DOP obtained from goat and sheep whey, to which cream from the same milk is added
APPEARANCE	Cylindrical in shape, with a milky white paste and a firm consistency
TASTE	Soft, sweet and delicate, with notes of fresh milk
PRODUCER	Papathanasiou - Agrinio - Greece
OUR SELECTION	A fresh dairy enriching our proposal of international references, made in Greece from milk of indigenous breeds that graze freely to feed on the local wild vegetation
CURIOSITY	Manouri is a dairy product which is obtained after the production of feta cheese: the cheesemaker adds cream from the same milk to the goat and sheep whey, brings to coagulation and places the curdled mass in cloths and cylindrical moulds
SUGGESTIONS	A very versatile dairy product, excellent in summer salads or grilled with a drizzle of oil