

GRAVIERA ALLA PAPRIKA



CODE	42088
COUNTRY OF ORIGIN	Greece
TYPE OF MILK	Goat's milk Sheep's milk
WEIGHT	1 kg approx

Cheese produced according to the recipe of the Greek Graviere

DESCRIPTION	Made from sheep's and goat's milk and infused with smoked paprika
APPEARANCE	The paste, elastic, is bright red-ochre, as well as the rind
TASTE	Spicy, with a good sweet base; the paprika recalls notes of roast pepper and embers
MATURING	At least 3 months
PRODUCER	Papathanasiou - Agrinio - Greece
CURIOSITY	It's produced with a unique technique: the paprika, in addition to being added to the curd, is first left to infuse in a small 10-liter milk tank, which then will act as the milk-graft
SUGGESTIONS	Try to use it to enrich a sandwich or to gratify the baked vegetables; fantastic in a "pitta" with smoked meats