

RABAÇAL CHEESE



Rabaçal cheese originates from the village of Rabaçal in the Penela region of Coimbra district.

The cheese is also produced in some regions of Condeixa-a-Nova, Penela, Soure, Alvaiázere, Ansião and Pombal and remains the traditional form of manufacture.

The cheese is ripened and has semi-hard to hard paste, with few uneven eyes or even absence of them.

The mass is white and is obtained by slow curd exhaustion after coagulation of the mixture of sheep and goat milks and by the action of animal rennet and artisanal manufacture.

After-salty cheeses are washed every other day for a while and are cured for a minimum of 20 days.