

## PAYOYO CHEESE



Payoyo cheese is made with a mix of goat's milk and local Payoyo sheep and Grazalema sheep. The taste is rich and spicy although it may resemble Manchego cheese a bit, its rind is scratched while the texture is more creamy and softer.

The aroma of Payoyo cheese has notes of butter and herbs and is recommended to serve with crispy bread and a glass of dry sherry or red wine.

Cheese Payoyo received from the Spanish Ministry of Agriculture the title of Best Cheese of Spain in 2013 and in 2014 won a bronze medal in the Best Cheese in the World award.