

MAHÓN DE MENORCA CHEESE



Mahón-Menorca cheese is a pressed paste made from pasteurized whole milk or Brown Swiss, Friesian or Menorcan whole milk. Cheese is traditionally made on the island of Mallorca from the region's cow's milk. The milk should be fresh and preservative free or processed in any way.

The cheese is molded by hand and wrapped in a cotton cloth and ripened for at least 21 days and can be cured for up to 150 days.

The cheese flavor is intense and complex with a slight hint of butter and hazelnut notes. Mahón-Menorca cheese is periodically rubbed with olive oil and paprika which gives it its characteristic color and aroma.