

## OSSAU IRATY CHEESE



Ossau Iraty cheese is produced in the Pyrenees with unpasteurized sheep's milk.

The cheese belongs to the uncooked pressed cheese family.

The bark washed with brine has a color that varies from orange-yellow to gray.

The cheese paste has a firm texture and a yellow tinge, depending on the aging time and may have eye punctures or holes.

The cheese should be eaten at room temperature with a slice of bread.