

TORTA DEL CASAR CHEESE



Torta del Casar cheese is a cheese made with raw and unpasteurized sheep's milk in the Los Llanos de Cáceres, Sierra de Fuentes and Montánchez districts in the province of Cáceres near the Portuguese border. The cheese is named after Casar de Cáceres, its hometown and the pie due to its shape.

Cheese is a very rare delicacy since the traditionally raised Merino and Entrefina sheep produce very low amounts of milk. An interesting fact about cheese is that it is coagulated with a type of wild plant from the Asteraceae family that causes cheese to soften during ripening and add a slightly bitter note to the final product.

Torta del Casar cheese is aged for at least 60 days at 4 to 12° C and develops a semi-soft crust and a soft creamy center and during that time gets its typical shape and sometimes a wrapper is needed to prevent the center. Soft leak.

The peel can be left intact or covered with olive oil. Torta del Casar cheese is traditionally served whole, with the top cut and eaten spread on the bread along with kiwi, serrano ham and white wine. Cheese should be stored at room temperature to be soft and delicate, but it can also be placed in an oven to warm it.