

SERRA DA ESTRELA CHEESE



Serra da Estrela cheese has been made since the 12th century and is the oldest of Portuguese and famous cheese in the world. The cheese was present at the tables of kings and queens.

Serra da Estrela cheese is made from raw sheep's milk and for the production of cheese are used sheep's milk from the bordaleira breed, raised in Serra da Estrela or churra mondegueira.

Serra da Estrela cheese is cured and can be found in two different textures. The cheeses can be semi-soft buttery in a shade of yellowish white or semi-hard to extra-hard and brownish-orange in color and characterize aged Serra da Estrela cheese.

The crust has a malleable consistency allowing for some fluctuation and the whole aspect is well formed, smooth and thin with light and uniform straw yellow color.

As for aroma and taste is smooth, clean and slightly acidic
In order to taste Serra da Estrela cheese, you should cut the top off a harder peel as if you were opening a can and you will have the soft cheese to taste.