

REQUEIJÃO CHEESE

In Portugal the name is given to a type of cheese similar to Italian ricotta, solid and usually with a characteristic strong flavor and saltier than the Italian version.

The Portuguese product is white to yellowish-white in color and is usually sold in specially designed plastic containers.

Below two copies of curd produced in Portugal:

Beira Baixa DOP requeijão cheese



Beira Baixa DOP requeijão cheese is the product of elements contained in whey resulting from the manufacture of Beira Baixa cheese such as Castelo Branco cheese, Beira Baixa yellow cheese and Beira Baixa DOP spicy cheese.

It is presented as a fresh product and has not undergone any fermentation. Beira Baixa DOP curd has a conical trunk shape and the characteristic tracery that is transmitted by traditional wooden or plastic baskets, where the dough is placed to drain the excess aftermath and the weight of each unit can vary between 150 and 400 g.

The dough has a soft consistency, a well-knit and granular texture, can be easily sliced, smooth to cut and white in color. It has a sweet lactic flavor and pleasant aroma.

Serra da Estrela DOP requeijão cheese



Serra da Estrela DOP requeijão cheese is the product resulting from elements contained in the whey of Serra da Estrela DOP cheese manufacture. To the whey can be added raw sheep's milk obtained from milking sheep of Bordaleira Serra da Estrela and Churra Mondegueira breeds, drinking water and under very particular conditions and properly authorized Serrana goat milks.

Serra da Estrela DOP requeijão cheese is presented in the form of a creamy to slightly grainy, smooth and uniform white mass. It comes in the shape of the container containing it and the weight of each unit can range from 150 to 400 g.

It has a well-linked texture, uniformly creamy, smooth to cut and white in color. The taste and aroma are pleasant.

The art of the production of Serra da Estrela DOP requeijão cheese is considered as a cultural heritage of the geographical area of production. The characteristics of the product are easily perceived and recognized by the inhabitants of the respective geographical area and by regular consumers. It can be eaten simple, broken into milk or coffee, mixed with honey, pumpkin jam with or without pieces of walnut, hazelnut or almond.