

## PICO CHEESE



Pico cheese is a cheese originating from Pico Island, in the Portuguese archipelago of the Azores. The region has been classified as a Protected Designation of Origin under European Union law since October 1996.

There are references that Cheese of Pico was first produced in the late eighteenth century and the manner of its preparation has been passed on to descendants since the first cure. Pico cheese is cured and made from cow's milk from a slow coagulation process that takes 20 to 30 days.

The cheese is produced in cylinders in sizes ranging from 16 to 17 cm in diameter and heights from 2 cm to 3 cm, while the average weights are from 650 g to 800 g. The fat content ranges from 45% to 49% and is considered a fat cheese.

The ripening of the cheese forms an uneven yellow outer crust and a soft, pasty yellowish-white interior. Pico cheese has a salty taste and a characteristically intense aroma.