

AZEITÃO CHEESE



Azeitão cheese is a sheep cheese from the Azeitão region of Setúbal district. The region is a designation of origin protected according to European Union standards. The cheese is produced in the regions of Setúbal, Palmela and Sesimbra.

Azeitão cheeses have a cylindrical shape about 8 cm in diameter and 5 cm in height. The cheese has a thin yellowish soft rind.

The weight of the cheese can range from 100 to 250 g and is cured for 20 days and is commonly sold wrapped in parchment paper.

The cheese paste is soft and has an aroma and taste that is somewhat similar to mountain cheese.