

# Queso De Cabra



Country:	Spain
Milk:	Pure Goat's Milk
Rind:	Crosshatched, rubbed with olive oil and paprika

Queso de Cabra is made in Spain. This pure goat's milk cheese reflects its homeland with its full, exotic flavour. It is hard and dense and becomes sharper with age. During its six-month aging period, the rustic cheese is rubbed with a mixture of olive oil and sweet paprika. It is hard enough to shave over salads and hot dishes or is delicious as a table cheese when served with fresh fruits and truffle honey.