

## CUESTA CHEESE



Cuesta cheese with a recipe from France is produced in the highlands of the Pardinho mountain range in the interior of São Paulo, south west Brazil.

The texture of the Cuesta cheese resembles that of a Parmegiano-Reggiano cheese, with a slightly sweet taste, crispy rind and creamy interior. Cuesta cheese is produced with milk from Gir and Jersey cows and takes up to six months to mature.