

## ZAMORANO CHEESE



Zamorano cheese is a cheese made from milk of the Churra and Castellana sheep breeds in the province of Zamora in Castile and León.

The cheese has a distinctive fishbone pattern printed on the top and bottom and a zigzag pattern on the sides.

The maturation period depends on the weight of the cheese and can vary from 60 to 100 days and during the period is regularly rolled and rubbed with olive oil that produces the brown skin.

Zamorano Cheese has a full and spicy flavor with a delicate finish and is mainly consumed as a table cheese.