

TETILLA CHEESE



Tetilla cheese is semi-soft and aged made from Friesian, Swiss Brown and Galician Blonde cow's milk in the Galicia region.

The cheese is ripened for a minimum of 7 days, has a typical pear shape with a pointed top which is why it is called tetilla which means Spanish nipple.

The taste is distinctly mild and buttery with vanilla and walnut-like aromas.

Tetilla cheese is usually combined with Serrano ham, chorizo and a glass of wine.