

MATÓ CHEESE



Mató cheese is a sweet, unsalted, unfermented fresh cheese produced in the Spanish region of Catalonia. Traditionally cheese is consumed as a dessert with honey or jam.

In Catalonia is sold regularly after a day or two of produced, when it is dumped from the shallow baskets where it was drained.

Visually Mató cheese is reminiscent of ricotta, curd or cottage cheese. In the past cheese was made with goat's milk because people couldn't buy a cow. Nowadays cheese is also made with cow's milk.

Mató cheese was extremely popular during the Middle Ages when it was made simply and flavored with orange blossoms.