



STELLA'S
P A N T R Y

Aphrodite Halloumi

Origin: Cyprus

Milk Source: Pasteurised Ewe & Goat's milk

Rennet Type: Animal

Style: Fresh

Size: Random weight 200g-250g

Approximate Age: 6-12 months



Genuine Halloumi made from a combination of goat's and ewe's milk is hard to find outside of Cyprus. Only a few Cypriot dairies still make cheese the traditional way and hand knead the hot curds to form a marinated pocket cheese flavoured with dried mint.

This authentic example takes its name from Aphrodite the legendary Greek goddess of love and beauty who is said to have come from Cyprus and was later adopted as Venus by the Romans. When grilled, baked or fried the flavour and texture is guaranteed to be quite different to its industrial counterparts made from reconstituted cow' milk.

The original method of making Halloumi was created by shepherds as a practical way of preserving milk in Spring.

Tasting Notes: Full flavoured and earthy, salty, mellow and tangy

Uses: Salads, pasta dishes, starter

Wine Match: fresh crisp whites; Riesling or Sauv Blanc

Try with: melon, mint & lemon juice, in a salad with roasted pumpkin and olives