



STELLA'S
P A N T R Y

Odysseus Barrel Aged Feta

Pronunciation:

Origin: Thessaly, Greece

Milk Source: Pasteurised Ewe & Goat

Rennet Type: Microbial (non-animal)

Style: Fresh

Size: 3.63kg

Approximate Age: 12-14 weeks



This authentic Feta has been carefully aged in old beech wood barrels following traditional techniques that date back to the nomadic shepherds that once roamed the hills of Northern Greece.

The barrels enable small amounts of oxygen to reach the salted curds as they ferment under whey and the natural flora in the wooden staves helps to encourage a unique yeasty aroma. After three months in the barrel the Feta develops a soft milky texture and a seriously peppery finish that is very different to modern brined feta matured in sealed tins or plastic.

For a traditional preparation, gently warm on the grill and finish with a drizzle of extra virgin olive oil and fresh oregano.

Tasting Notes: Full flavoured yeasty, earthy flavour. Soft milky texture with a creamy peppery finish

Uses: Salads, pasta dishes, starter

Wine Match: Pinot Grigio, Chardonnay

Try with: fresh basil, tomatoes and olives, sherry vinegar