



STELLA'S
P A N T R Y

Monte Enebro

Origin: Avila, Spain

Milk Source: Pasteurised Goat's milk

Rennet Type: Animal

Style: Semi Hard

Size: 1.5kg log

Approximate Age: 12 weeks



This complex cheese is made by a single producer – Rafael Baez and his daughter, Paloma with pasteurised goat's milk and then coated in penicillin roqueforti, the same mould used to produce Roquefort.

Tasting Notes: When young the pate is pure white with a chalky and brittle texture, the flavours are mild and tangy. With age the pate breaks down and becomes runny and almost translucent under the rind, the flavours are goaty and barnyard and more pungent.

Uses: Cheese platter

Wine Match: Spanish sherry, Muscat

Try with: Cannibal Creek Bakehouse Fruit Loaf