



STELLA'S  
P A N T R Y

## Ossau Iraty

**Pronunciation:** oh-soh ee-RAH-tee

**Origin:** Basque Region, France

**Milk Source:** Pasteurised Ewe's milk

**Rennet Type:** Animal

**Style:** Semi Hard

**Size:** 4.5kg wheel

**Approximate Age:** 6 months



This traditionally natural rind cheese is made with new seasons ewe's milk from the Ossau-Iraty, a uniting of two regions of France in the Western Pyrénées: Ossau in the valley of the Bearn, and Iraty in the beech forests of the Pays Basque. The warm moist climate of these green foothills, produce excellent grazing land for the sheep that have been tendered here for centuries.

**Tasting Notes:** Aged for a minimum of 90 days, the semi hard cheese gives way to a creamy, buttery feel in the mouth, and the flavours hint at both herbs and fruit, with slightly sweet and nutty undertones. The cream coloured interior of this cheese becomes firmer and darker as the maturing period is extended and the flavour becomes nuttier.

**Uses:** Cheese platter

**Wine Match:** Sangiovese, Sparkling Shiraz, Dessert wines

**Try with:** Muscatels, quince paste, crusty bread, blackberry shiraz jam