



STELLA'S
P A N T R Y

Queso Traditional Valdeon

Pronunciation: val-DE-on

Origin: Castile-León, Spain

Milk Source: Pasteurised Cow & Goat

Rennet Type: Animal

Style: Blue

Size: 2kg wheel

Approximate Age: 2-3 months



Valdeon is said to be the milder and sweeter pasteurised version of the Spanish raw milk cheese Cabrales. Valdeón is from the mountainous Castile-León region in north-western Spain and is made with a blend of approximately 90% cow's milk and 10% goat's milk.

Tasting Notes: While it appears 'very mouldy' and is full of rich pockets of blue mould, Valdeón is not as strong as it looks, only being medium in strength. The earthy mould is balanced by the creaminess of the underlying cheese and the lightness of the goat's milk softens the finish, rounding it out and adding a unique elegance and length of flavour. The texture is firm, but smooth and creamy on the palate. Valdeón is wrapped with leaves from the sycamore or plane tree – a traditional technique used to protect cheeses before modern packaging. The leaf-wrapping also adds a distinct, but mild, vegetal flavour under the rind. Generally the leaves are not eaten, although they are edible.

Uses: Tapas, sauces, cheese platter

Wine Match: Dessert wines, port or sherry

Try with: Hazelnuts, Sesame seed Lavosh, Spanish quince paste