



STELLA'S
P A N T R Y

San Simon

Pronunciation: san sim-ohn

Origin: Galicia, Spain

Milk Source: Pasteurised Cow's Milk

Rennet Type: Animal

Style: Semi Hard

Size: 1kg cone shaped wheel

Approximate Age: 3 months



This conically shaped cheese is made in the flat pasture lands and forest region of Galicia, on Spain's Northern coast. Enquiries as to the origin of its shape provoke wide grins and unprintable stories that go back for generations.

Though at one time San Simon would have been shaped by hand, today the curds are placed in plastic moulds and pressed slowly to remove all the excess whey. It is then slowly smoked over local hard wood before a three month maturation process. It has a firm yet open consistency, and an attractive yellow rind which often attracts a bloomy blue mould.

Tasting Notes: The flavour is mild, nutty and buttery with an undeniable smoky undertone.

Uses: cheese platter, tapas,

Wine Match: Pinot Grigio, Smokey Whisky

Try with: cornichons, smoked Wagyu beef, crusty bread & evoo