

# CABRA PIMENTO

## **ORIGIN** Spain

## **MILK TYPE** Goat

## **RIND** Coated in Paprika

## **FIRMNESS** Firm

## **ABOUT**

The Cabra Pimento is a Spanish goat's milk cheese that has been aged and coated with a layer of paprika. The beautiful cheese is reminiscent of a Manchego. This cheese is relatively low in salt and fat content.

## **TASTE NOTES**

The Cabra Pimento is a wonderful cheese sure to be adored by everyone who tries it. The cheese has very little aroma, making it inoffensive and light. The flavour is surprisingly sweet, with a little touch of salt. The mild taste of Paprika adds a little excitement to this cheese. The texture is smooth, creamy and a bit buttery. Try the Cabra Pimento on bread or crackers, in grilled cheese or in any recipe you can think of!

## **PAIRINGS**

Try the Cabra Pimento with a fruity Spanish red or white, such as a Catalonian sparkling white, a Navarra or even a dry sherry.