

TETILLA

CHEESEMAKER

Prieto - Queixo Tetilla DOC

ORIGIN

Galicia, Spain

MILK TYPE

Cow, Pasteurized

RIND

Natural

FIRMNESS

Semi Firm

ABOUT

Tetilla is a name-protected cheese produced in Galicia, Spain. The word "tetilla" means nipple and defines the shape of this cheese, which is a slightly flattened pear-shaped cone with a small nipple on the top. Traditionally, the milk used in the production of the cheese had to be from the rubia gallega cow breed and production done only artisanally, in small batches. Production methods have become more advanced and now small factory production is possible.

TASTE NOTES

The Tetilla is a striking cheese. The paste is smooth and straw-colored with a soft, thick and creamy texture that can be almost spreadable. The paste is dense with almost no eyes (holes). The aroma is light, creamy and slightly waxy. The Tetilla tastes creamy and fresh. It is buttery but not too salty. It is perfect as a snack at any time of day! Give it a try in cooked recipes, as it melts easily with heat, for example in a baked potato or on a sandwich.

PAIRINGS

Pair Tetilla with a young red wine from similar regions in Spain, such as Cencibel la Mancha.