

Goat Cheese in Red Wine Gran Gusto



Traditional Spanish goat cheese is soaked in red wine to inherit its fruity flavor characteristics, making it a flavor, creaminess and softness make this cheese a unique product, this specialty cheese must start with the fatty, protein-rich milk from the goats. The free-ranging animals feed on the wild herbs and grasses growing in the arid Mediterranean Toledo región, giving the milk a distinct flavor particularly well suited to cheese making.

The name "Goat Cheese in Red Wine" reflects its soak in the region's *doble pasta* red wine. It's an exceptionally creamy, bright white, semifirm goat cheese with a fruity flavor and a purple rind.

Cheese made exclusively with pasteurized goat's milk, immersed in wine, with a color Bright white paste and purple rind.

The finished cheese is delicate for goats milk, with a nice acidic tang, and a rich, creamy finish that is complimented by the subtle fruit of red wine. Beautiful on a cheese plate, and a definite crowd pleaser.



Curiosities about Goat Cheese in Red Wine Gran Gusto.

You can eat the wine-washed rind on goat cheese in red wine. It should taste mildly of wine, with a fairly soft, thin texture.

Uses.

Goat Cheese in Red Wine Gran Gusto makes a conversation-starting addition to a cheese plate, and its relatively mild flavor puts it at the lighter end of a balanced taste spectrum. Serve it with other Spanish accoutrements such as Spanish chorizo, Marcona almonds, and olives. The sweet creaminess and grape aroma also make it a good choice for the dessert course. You can use goat cheese in red wine Gran Gusto grilled cheese sandwiches, and hot dips. Try it thinly sliced on sandwiches or shredded on a pizza or a salad. Fruity red wines (especially those from Spain) pair well with goat cheese in Red Wine Gran Gusto. But it really goes with almost anything, so feel free to enjoy it with your favorite cocktail or beer as well.

Storage

Storage Store goat cheese in Red Wine Gran Gusto wrapped in parchment or wax paper with a second layer of foil or plastic wrap or placed in an airtight container. It should last for two to three weeks this way. For best flavor, bring it to room temperature on the counter for about 30 minutes before you serve it.

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