

GARROTXA



BAUMA

Catalonia, Spain



**2022, Bronze, World Cheese Awards
2018, Named "Best Catalan Garrotxa" by LACTIUM**

ITEM NO	R45110
AGED	2-3 months
RETAIL SIZE	2 lb wheel
CASE	4 x 2 lb wheels
WEIGHT	8 lb

SENSORY PROFILE

The name of this cheese comes from the area of La Garrotxa, in the province of Gerona (Cataluña). It is also known by the Catalan name of "formatge pell florida" (cheese with bloomed rind). Garrotxa fell into extinction for a number of years. This old-style DOP certified cheese was revived by Catalan cheesemakers dedicated to traditional production methods. The environmental conditions of the region naturally foster the growth of grey-blue mold, *penicillium galaucum*, which forms on the rind. Semi-soft paste, tangy flavor, with a nutty, herbal finish are typical of this cheese. Production is carried out with pasteurized goat's milk. The molded cheese is salted in a bath for approximately six hours and finally allowed to mature in a fresh, humid environment. Bauma's Garrotxa presents a bluish-gray velvety cortex with a white interior that is compact, with small cavities throughout. The taste is slightly acidic and pungent with a nutty aftertaste. Garrotxa can be eaten as an appetizer, in salads or it can be cooked in different ways. It pairs well with white wines, either dry or fruity.

Ingredients: Pasteurized goat milk, enzymes, lamb rennet, salt.

TRADITION

Respecting traditional methods, Bauma has modernized its installations to guarantee the quality of its products. Started in 1980, Toni Chueca, owner and master cheese maker, was a pioneer in the recovery of the cheeses typical from Catalonia, including Garrotxa. The Bauma dairy, located in Borredà in Barcelona, now is owned by a collection of goat farmers who sell their milk to Bauma, most notably David Blanco.



REVISED 1/9/2023