

SPANISH CHEESE

CARRAT



BAUMA

Catalonia, Spain



SENSORY PROFILE

A new cheese from respected producer Bauma, Carrat is made from goat's milk curd with the texture of yogurt that is gently poured into squared molds called "carrats." They are turned the next day, then salted and aged for 3-4 weeks with a light food charcoal covering. A bloomy charcoal rind gives way to a delightfully creamy paste.

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.

ITEM NO	BA0100
AGED	3-4 weeks
RETAIL SIZE	300 g squares
CASE	12 squares
WEIGHT	8 lb



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