

MONCEDILLO CREMA DI QUESO

MONCEDILLO

Castilla-Leon, Spain



SENSORY PROFILE

This rich and luscious sheep's milk cheese spread is made by blending a mixture of Moncedillo original soft paste cheese with the aged cheese into a cream that is aromatized with fresh rosemary and a touch of brandy. This is a perfect snack spread for your next picnic; it pairs well with picos, cured meats and anchovies. Or it use it as an easy and delicious cheese sauce when you toss it with freshly cooked pasta.

Ingredients: Pressed Moncedillo cheese, soft Moncedillo cheese, pasteurized sheep's milk, rosemary.

TRADITION

Northeast of Segovia, in the small town of Cedillo de la Torre, the Moncedillo dairy sources milk exclusively from the local cooperative and comes from a single livestock breed that is 85% Churra (an ancient Iberian breed native to Castile and León) and 15% Assaf. Historically, the Churra was prized for its hardiness, adaptability and fecundity. The Churra sheep is well suited to the continental climate of Castile and León, with long, severe winters, very short springs, and hot dry summers. The famous Navajo-Churro sheep descended from the Churra imported to North America by the Spanish settlers.

ITEM NO	MC2000
RETAIL SIZE	125ml
CASE PACK	23
UPC	841460651621

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