

Galician Tradition

P.D.O. QUESO TETILLA



magus
GALICIAN CHEESE

Soft cheese,
100% pasteurized, made
with cow's milk with a
minimum maturation period
of 20 days.



The name Tetilla refers to its shape very similar to a female breast, whose traditional conical shape (concave-convex) makes it different from any other cheese. This peculiar format benefits its elaboration and maturation.

It is a uniform creamy cheese with few eyes and of white-ivory color, with a characteristic very natural flavor, dairy, slightly acidic and salty soft, which makes it suitable for all palates.

The Tetilla Cheese is a cheese for daily consumption for its multiple culinary applications and thanks to its easy to melt, makes it easily integrated into any dish. It is also an ideal cheese for desserts since its softness makes it perfect to consume with fruit jams or honey.

Our Tetilla Cheese is a traditional handmade cheese produced by our master cheesemongers. Throughout its long history, it has won numerous awards that make it, along with San Simon da Costa Cheese, one of the best cheeses in Europe.



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DE GALICIA galicia

Tradición Galaica

P.D.O.

SAN SIMÓN DA COSTA



100% semi-hard cheese
pasteurized, made with milk
of cow with a period of
minimal maturation of 45 days.

The production of San Simón da
Costa cheese combines the traditional
recipe with the best raw materials and the highest quality control.

Over the centuries, this traditional cheese has managed to maintain its two distinctive characteristics that give it its particular flavor and aroma: Cow's milk, of the races Galician Blonde (Rubia Galega), Brown-Alpine (Pardo-Alina) and Frisona, and the phase of **SMOKING**, in which the wood of a typical tree of the area: the **BIRCH**.

It is an ideal cheese to melt, it can be cooked with all kinds of **meats and fish**, baked or as a sauce. It is also recommended in **hamburgers** or chopped into a **salad**. It combines perfectly with hazelnuts, nuts and apples.

Ideal pairing: **White wine or beer**.

One of the most prestigious cheeses in Europe, was used during the Middle Ages in Galicia as payment for some ecclesiastical services such as weddings or baptisms.



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