



Etorki Wheel

Stock Code: ETORKILARGE



Etorki, meaning 'origin' in Basque language, is a pasteurised sheep's milk cheese made in French Basque region of the Pyrénées. The milk used to make this cheese is sourced from local black- or red-faced Manech ewes herded by local shepherds and dairy farmers.

Etorki is characterized by its ivory-coloured center, firm but supple texture and thin, brownish-orange rind, with a burnt caramel sweetness and a creamy texture. According to tradition of the Basque shepherds, it should be served with black cherry jam on top. It is a popular choice for cheese platters, but it is equally good in a salad made with yellow apples and sweet pepper preserves, with Bayonne ham and Espelette pepper. It pairs well with a red southwest wine such as Bergerac, Madiran or Cahors.

Technical Information

Origin	Basque Country, France
Type	Pressed, Uncooked, Semi-hard
Milk	Pasteurised Sheep's Milk
Rind	Natural
Texture	Smooth, Creamy
Flavour	Mild, Sweet
Aroma	Burnt Caramel

