



Feta bulgare

The Feta can be kept longer if it lies in a saline solution. To remove the salty taste, rince the cheese with cold water.

For more details on this cheese, we invite you to consult the French form.




CHARACTERISTICS


Paste	Fresh
Intensity	Moderate
Milk Origin	Ewe or Ewe and Goat
Milk Treatment	Pasteurized
Country	Bulgaria
Region	N/A
Details	N/A
Producer	N/A
Fat	22%
Minimum Refinement	1 month(s)
Family	Fresh cheese, lightly pressed
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 Fruity and vibrant
Muscadet

Red Wine

 Fruity and medium-bodied
Cahors, Madiran

Beer

 Ambrée Tranchante
Pilsner, Pale Ale

SIMILAR PRODUCTS

» Feta grecque, A.O.P. (en)