



Feta de chèvre

The Feta can be kept longer if it lies in a saline solution. To remove the salty taste, rinse 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	Goat
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	Laval
Details	Laval
Producer	La Fromagerie du Vieux Saint-François
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

 Blonde Acidulée
Saison

SIMILAR PRODUCTS

» Feta grecque, A.O.P. (en)