



Feta grecque, A.O.P.

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	Strong
Milk Origin	Ewe or Ewe and Goat
Milk Treatment	Pasteurized
Country	Greece
Region	Nord d'Epirus
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**
Retsina

Red Wine

 **Fruity and medium-bodied**
Cahors, Madiran

Beer

 **Ambrée Tranchante**
Imperial IPA

SIMILAR PRODUCTS

- » Feta Québec (en)
- » Feta bulgare (en)