Spain: Cheese and Extra Virgin olive oil: a perfect combination

Two foods with thousands of years of history behind it. Two elements without someone can not understand our cuisine. Cheese and extra virgin olive oil contain, in themselves, the DNA of the Mediterranean Diet. They are two of the cornerstones on which our food tradition built.

The popular know the matched long. The first combination born from the need to extend the life of the cheese. His immersion in olive oil was a way to dispose of this product for much longer. The interaction between food born cheese in olive oil: aromatic, intense, juicy ... delicious!

The olive provides us extra virgin olive oil more than 260 varieties. All excellent, all with different personalities. Ready to harmonize with the work of artisan cheesemakers to convert an atavistic recipe in a new gastronomic trend. The aromas and flavors of olive juices enhance the flavor profile of the cheese to achieve excellence in the mouth.

Blue cheese, a touch of sweetness with extra virgin olive oil with arbequina variety

Blue cheeses are characterized by severe heartburn and sometimes by itching. Fruity nuances of apple and banana olive oil Arbequina are by their sweetness, ideal for pairing with a great personality complement.

Manchego cheese Manchego with variety par excellence: cornicabra

Drawing from sheep's milk Manchego race gives Manchego cheese its slightly acidic, strong and tasty flavor, which becomes very spicy cured. A personality who exalts when added to the aromas of green fruit, apple and slight itching of extra virgin olive oil cornicabra.

Cakes feather flock together, olive oil Extra Virgin hojiblanca

The use of vegetable rennet is one of the main reasons why the sheep milk cakes acquire their characteristic lactic and vegetal aromas and an intense and slightly bitter taste. Very particular characteristics that are enhanced with notes of fresh grass, almond and slight itching of extra virgin olive oils hojiblanca.

Goat cheeses throw the mountain, looking for the extra virgin picual

Cheeses made with goat's milk have a buttery, soft and milky aromas. Its low acidity, moderate spicy and salty light are the elements of his personality that extra virgin olive oil picual variety engrandecen providing bitterness and fruity notes of green, fig, tomato and olive.
The pairings of olive oil extra virgin cheeses are an initiative of the promotional campaign for the launch by Olive Oils from Spain, brand promotion Interprofessional Olive Oil Spanish domestic market, with the support of the European Union and the Ministry of Agriculture, Food and Environment.

Source: Olive Oils of Spain