



Sierra La Solana Truffled Cheese

A unique and singular truffled sheep cheese.



Technical data

Formats: 250 g | 1,5 kg | 3 kg

Ingredients: raw sheep's milk, animal rennet, natural black truffle (*Tuber Melanosporum*), lactic cultures and salt
pH: 5.6

Dry matter: 45% minimum

Fat: 22 g per 100 g of product

Total protein in dry matter: 19.94

Escherichia coli: maximum 1000 col/g

Staphylococcus aureus: maximum 100 col/g

Salmonella-Shigella: absence in 25 g

Listeria Monocytogenes: absence in 25 g

Public health authority registration number:
ES 15.06589/CR CE

Absence of goat or cow's milk.

Cheesemaking

It is made from raw sheep's milk, of impeccable bacteriological quality, with the due sanitary guarantees and complying with the homologation criteria of the European Community (Regulation 92/46 EEC). A dose of lactic ferments and natural extract of lamb rennet is added. **It is made with natural rind, without the addition of paints or antifungals,** and therefore it is a totally edible rind.

Nutrition facts (per 100 gr.)

Energy: 383.0 Kcal / 1602 kJ **Of which saturates:** 18.90 g

Protein: 27.56 g **Salt:** 550 mg

Carbohydrates: 0.50 g

of which sugars: 0.50 g

Fat: 30,40 g

Tasting note

Intense but clean and elegant aroma. In the mouth it has good butteriness which is manifested in a very pleasant oily sensation and good solubility. Its flavor is lactic at the beginning, highlighting the flavor of the cheese over the truffle. It has a very balanced acidity mixed with clean and fruity animal aromas. The final taste is pleasant of nuts and spices, where the truffle aroma is gently implanted, in conjunction with subtle sweet notes of biscuit.

Awards

World Cheese Awards 2018/19: SILVER

Gourmets 2022: GOLD

CMF 2023: GOLD

World Cheese Awards 2023/24: GOLD

