



## APHRODITE GALOTYRI

### Selected by Will Studd

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**Origin**  
Greece

**Milk Source**  
Ewe's & Goat's milk

**Type**  
Fresh curd

**Form**  
6.3 oz / 180g

Galotyri 'milk cheese' was once a seasonal treat, produced only in summer by shepherds that roamed the hillside pastures of the Epirus and Thessaly regions of ancient Greece. The late-lactation milk they collected from free-ranging flocks of sheep and goats was exceptionally rich in solids. After natural acidification and salting, the curds were slowly drained in cloth and cooled in a running stream in clay pots. This produced a unique soft and creamy curd cheese, with savory flavors and the refreshing, nutritional properties of yogurt.

Aphrodite Galotyri is produced under strict PDO regulations. It was specially selected by Will because the recipe has close associations with the Sarakatsani tribe, which has a very long tradition of making cheese in Northern Greece.

Soft and spreadable, this pure white cheese has an unforgettable texture, a refreshing acidity, and a delicious milky finish. Perfect as a snack and versatile in the kitchen, it also makes an interesting addition to rich roasted meat dishes. No surprise really, as this is how it was originally served by the shepherds that created it. Just don't forget the spoon!

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*Will Studd*