



APHRODITE APHRODITE BARREL AGED MARINATED FETA

Selected by Will Studd

Origin

Northern Greece

Milk Source

70% Ewe/30% Goat

Type

Brined white cheese

Form

7oz/200gm

Pairing

Pinot Noir, Shiraz, Merlot, Rose

This cheese has been carefully ripened in small old beech wood barrels, using traditional techniques. The barrels enable a small amount of oxygen to reach the salted curds as they ferment under whey, and the natural flora in the wooden staves helps to create a unique yeasty aroma.

After three months maturation the feta develops a soft, milky texture with a creamy, peppery finish. It is then marinated in pure Greek extra virgin olive oil seasoned with dried oregano.

*Pure EVOO will sometimes congeal when chilled, and will return to a fluid state at room temperature. We therefore recommend bringing the cheese and oil to room temperature before serving.

Baked Marinated Feta Recipe

Place feta slices, olive oil and herbs in an ovenproof dish. Add one clove of crushed garlic.

Bake for 25 minutes at 200°C/400° F in the oven.

Finish with a squeeze of lemon juice and dip in with fresh crusty bread.

