



APHRODITE GOAT'S MILK HALLOUMI

Selected by Will Studd

Origin

Republic of Cyprus

Milk Source

Goat

Type

Brined, marinated, semi-hard

Form

8oz/ 225gm

Food pairings

Watermelon, mint, honey, lemon

Wine pairings

Pinot Noir, Cabernet Sauvignon. Also try authentic Cypriot Commandaria (a fortified dessert wine) or Zivania (a pomace brandy).

Cooking instructions

Grill or pan-fry in thick slices until golden brown. Serve with a squeeze of lemon.

Halloumi has been known as the traditional cheese of Cypriot shepherds since ancient times. Before the British introduced cow feedlots to Cyprus in the 1950s, halloumi was made from goat's and ewe's milk during the spring and early summer, and preserved in salted whey inside earthenware pots. In the hotter summer months, when ewe's milk was in short supply, halloumi was produced using only goat's milk.

In keeping with this tradition, we've added a pure goat's milk halloumi to our Aphrodite Halloumi range. Aphrodite Artisan Goat's Milk Halloumi is hand-made in a small Cypriot dairy, using time-honored techniques that respect the history and seasonal provenance of the island. The milk is sourced from small farms, where goats are typically encouraged to roam freely and munch on native herbs and bushes. The unique composition of the goat's milk gives the halloumi a softer, more moist texture than its mixed-milk counterpart, and a delicious lemony tang when grilled or fried.