



Supper Club Monday 12<sup>th</sup> April at Casa Brindisa

## The Cheeses of Spain, focusing on Goats' Cheeses

### Tasting Plate:

**Monte Enebro**, a smooth cheese with a soft mould crust, from the Tiétar valley, Ávila

**Cabra del Tiétar**, a semi cured cheese from Rafael Báez who also makes our Monte Enebro

**Garrotxa**, a semi soft cheese with a velvety grey rind, made by the La Bauma dairy in Catalunya. A traditional cheese which is now seeing a revival.

**Carrat**, an invention of the La Bauma dairy who make our Garrotxa, this cheese is named after the square shaped moulds and is a soft cheese coated in vegetable ash.

**Payoyo**, this time from the mountainous Sierra de Grazalema in Andalucía, a semi cured cheese made from the unusual Payoya goat.

**Wine pairing:** Oloroso abocado sherry

### Tapas Menu:

Manchego with quince paste

Cream of pumpkin with soft Tiétar curd cheese

**Wine Pairing:** As Laxas (Albariño)

Tomato filled with Mahón cheese and a dry fruits vinaigrette

Beetroot salad with Picos blue cheese

Milhojas (millefeuille pastry) with salmon and a La Bauma goats' cheese and chive sauce

Chicken breasts stuffed with Monte Enebro and PX reduction

Mousse made with Mató cheese, served with honey biscuits.

**Wine Pairing:** Viña Izadi Crianza ( Rioja tempranillo)