

CAMPOS GÓTICOS CHEESES. CREAMS



Natural Cream Cheese

This a light, spreadable cheese that can be used in a variety of forms and ways, as an aperitif on toasts and bread rolls, added to products or as a melted topping, but especially to savour at the proper temperature as a superb, spreadable sheep's cheese. This steel-white cream cheese has a compact, elastic and very buttery texture that's surprisingly easy to spread over a slice of toast. It's a cheese with a slight aroma of cooked milk, not at all sharp, and it melts very readily in the mouth. A soft, creamy cheese that will delight people of all ages.

Blue Cream Cheese

This delicious jar of "Campos Góticos" semi-cured cream cheese combines the wonderful aromas of the milk from our own Churra sheep with the aromatic, slightly chromatic notes of penicillin; i.e. blue cheese, giving this soft, velvety, almost rubbery cream cheese nuances reminiscent of sheep's milk and cheese, over a light background of blue cheese that's not at all sharp. This spreadable cheese is perfect for everyone and can be used as an aperitif, from children's parties to family celebrations.

Cream Cheese Flavoured with Fine Herbs

In this case, Hnos. Paramio have combined the delicious aromas of Campos Góticos semi-cured cheese with the aromas and flavours of garlic and parsley, giving this soft, velvety, almost rubbery cream cheese nuances reminiscent of sheep's milk and cheese, over a light background that's not at all sharp.