

#7052523 BONVALLIS SPANISH CHEESE ASSORTMENT KIT

Spanish Assorted Cheese and accompaniment kit. Best Spanish cheeses at one hand which you can taste with traditional Spanish cheese accompaniments as Fig & Almonds cake, Quince Paste or Marcona Almonds in order to have a Spanish cheese experience.



MAHÓN D.O.P. BONVALLIS 1 Kg

Mahon is produced with raw or pasteurised milk of the Mahonesa, Frisona and Pardo-Alpina cows on the Mediterranean island of Menorca in the Balearics. Mahon comes in large squares of about six pounds. Ripened in underground caves for at least 60 days, Mahon has a bold, magnificent flavour that could never be called mild. The yellowish-orange rind conceals a soft, slightly salty

and decidedly spicy interior. Traditionally the orange rind on Mahon comes from being rubbed in butter, paprika and olive oil. The intense, lightly salted, piquant flavour becomes more intense as the cheese ages.



IBERICO BONVALLIS 1 Kg

Iberico is a Manchego-style cheese made from a blend of cow, goat and sheep's milk. It is a pressed paste cheese with a natural, brown or black rind, it is made in the same type of mold as Manchego, and therefore has the same hatched pattern imprinted into its rind. Usually made in Castilla La Mancha or Castilla y Leon, is one of the most popular cheeses in

Spain. This firm cheese is mild, yet tasty and aromatic. The blend of milks allows it to obtain the grassy, herbaceous flavors of the goat and sheep's milk while maintaining the smoothness of cow's milk. It has a smooth, lactic aromatic and creamy flavour.



MANCHEGO D.O.P. BONVALLIS 1 Kg

Spain's most famous cheese, Manchego Bonvallis is made with pasteurised milk from flocks registered with the D.O.P. regulating body. It is produced in Central Spain's La Mancha region and can be recognized by the zigzag pattern etched into its rind. This is created by the rippled surface of the press used in the manufacture of the cheese. Its flavor is

developed and varies in strength, is zesty and exuberant while its texture is firm but not dry. The interior is of an ivory-white or pale yellow colour and is firm and compact with small eyes that are unevenly spread. On the palate it is buttery, oily and slightly piquant with a sheep's milk aftertaste.



MURCIA AL VINO D.O.P. BONVALLIS 1 Kg

It's a semi soft artisan goat cheese from the mountains of Murcia. This region has a rich variety of grasses, shrubs, and wild herbs on which the goats graze to give the cheese a distinctive taste and aroma. Made from pasteurised Murcian goat's milk, it has a burgundy color rind from being soaked in local red wine and a strong floral bouquet. Its paste is of an

intense white color with a creamy, elastic texture and a mild flavor. Rich in content, fine and creamy, fruity with an elegant flavour of goat's milk.



VALDEON I.G.P. 500 gr

Valdeazul is a rich, creamy, intensely-flavored cow and goat's milk blue cheese wrapped in Sycamore leaves, which contributes to their distinctive appearance and complex flavour. It is an off-white color, with many green-grey veins running through it and holes throughout. It is a very strong-flavored cheese, tangy and a bit spicy. Similar to Valdeazul, they major difference is that it doesn't have a Denomination of Origin.



FIG & ALMONDS CAKE 250 gr

Bonvallis Spanish Fig Cake, also known as *Pan de Higo* is truly one of a kind, produced in the Alicante region by a family recipe passed down from generation to generation over 200 years. Artisan-made, using only the highest quality ingredients, it is a traditional combination of almonds hand-pressed between layers of whole dried figs with a hint of anise and contains no

flour, nor preservatives or artificial ingredients. Fig and almonds cake deliver a delicate crunch and a hint of sweetness that is immediately balanced with the almond. This fig and almond combination when served in the presence cheese and wine gives your total food experience a wondrous delight.



MARCONA ALMONDS 150 gr

Spanish Marcona Almonds are the most appreciated of all varieties. Crunchy and smooth, Marcona Almonds are native to Spain and are considered a delicacy worldwide making them available in very limited supplies. Unique in shape and texture, Marconas have an unrivalled sweet, delicate flavor. Bonvallis Spanish Marcona Almonds are sautéed in sunflower oil and sprinkled

with sea salt. These sweet almonds are nutrient dense and a great source of protein, calcium, phosphorus, iron, and vitamin B. Bonvallis Spanish Marcona Almonds are top quality and can be served with tapas, cheeses, in salads, or eaten as a healthy afternoon or evening snack.



QUINCE PASTE BONVALLIS 240 gr

Quince paste is a traditional Spanish delicacy since medieval times. Our Bonvallis quince paste is made following ancient recipe without any preservatives with the aromatic pulp of quince a touch of lemon and sugar. The consistency of the jam is quite thick, so it is typically served sliced on a small wedge of a Spanish cheese such as the sweet, slightly tart taste is nicely complimented by

the mild, salty flavor of the cheese.

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