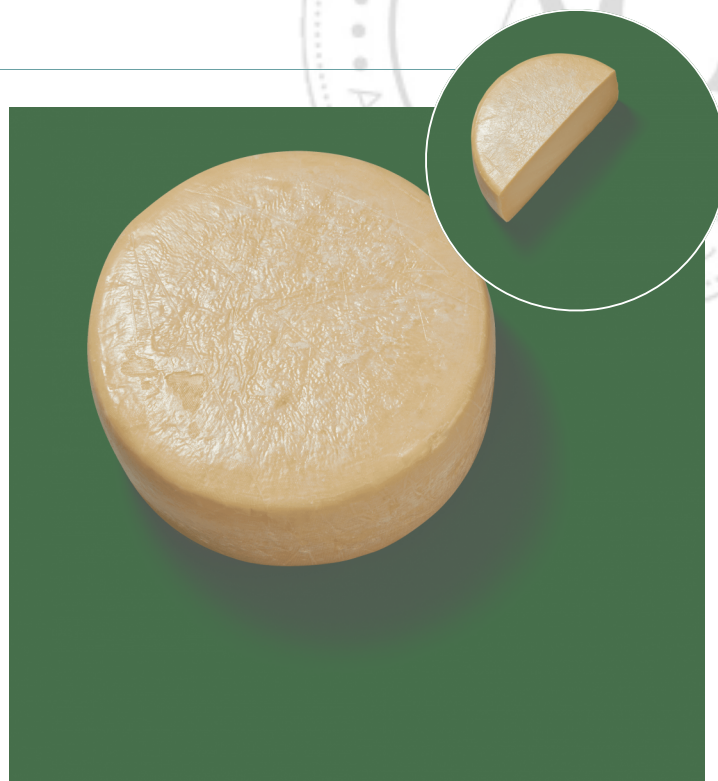


GRAN CANARIA®

THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Other Wrapped
TYPICAL AGE PROFILE:	2+ years
APPROXIMATE WEIGHT(S):	5.4kg / 12 lb wheel
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow, Goat, Sheep
BREED OF COW:	N/A
BREED OF GOAT:	N/A
BREED OF SHEEP:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL	Vegetarian
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	Canaria



THE STORY

Intrigued by a Greek farmstead cheese sampled while traveling in the Mediterranean and the Canary Islands, Wisconsin Master Cheesemaker Sid Cook at Carr Valley Cheese blended this idea with his own musings on cow, sheep, and goat milk from nearby farms. The wheels of this original recipe cheese are rubbed with olive oil and then aged for two or more years.

Each of the eight Canary Islands has its own unique cheese styles, sometimes rubbed with olive oil or paprika and often made from the milk of native goats, cows, and sheep. Rubbing the exterior of a cheese with fat or oil helps hold in moisture, but can also regulate mould and inhibit the growth of cheese mites.

THE CHARACTER

The olive oil rub lends Gran Canaria its fruity sweetness while also playing off the nutty notes of this smooth, firm cheese.

PERFECT PARTNERS:

Gran Canaria pairs beautifully with citrus supremes, sage, Canada bacon, and any shredded wheat cracker. An aromatic Malvasia wine, a rich chocolate stout, and a Mezcal Negroni all make excellent beverage partners.