



**Papadeli Cheese and Wine tasting**  
**menu miniumum order 4**

## Cheese & meats antipasti tasting menu perfect for wine tastings and lunch or supper boards £12 pp

We've chosen some cheese and meats that we think will go well. The cheeses are not too strong in flavour (you'll notice no blue cheese) as we want the wine to be able to sing loudly (perhaps a little like some of the participants later on), but they are rich and flavoursome, nevertheless.

### **Villarejo Rosemary Manchego**

Milk type: Raw ewe's milk

From: Cuenca, Castile La Mancha, Spain.

This divinely more-ish Manchego is coated in lard and rosemary. The texture is light and with a very slight crunch, with buttery freshness gently seeped with the aroma of rosemary. We thought long and hard about how it might work with wine, and felt it was worth the risk - the rosemary addition transports you to a warm Spanish hillside, something we all need right now.

### **Pitchfork Cheddar**

Milk type: Raw Jersey cow's milk

From: Somerset, seven miles from Cheddar Gorge.

Todd and Maugan Trethowan have been making their award winning Caerffili (that's the Welsh spelling) for many years in Llanddewi Brefi (yes the place made famous by Matt Lucas, thank you Matt). They bravely moved the whole operation to Somerset some years ago and in 2017 dipped their toes in the highly competitive waters (or milks?) of Cheddar making, only to win Gold in the World Cheese awards just a year after for their new baby, Pitchfork.

Unusually, this Cheddar has a moistness, different to many other artisan Cheddars and is full-flavoured with a hint of tropical fruit.

### **Robiola La Tur**

Milk type: Cow, ewe and goat (pasteurised)

From: Alta Langhe, Italy.

Ooh this young cheese is creamy and fresh and velvety. It sort of coats the palate with a little sweetness followed by a slight acidic but fluffy tang. It rarely fails to impress and can be hard to hold oneself back once started. Share nicely, children.

Caterers

Weddings

Cookery School

Cakes

Hampers

[www.papadeli.co.uk](http://www.papadeli.co.uk)

**84 Alma Road, Clifton, Bristol, BS8 2DJ**

**Tel: 0117 9736569**

"We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous flavours of every dish" - M



## Meats and crackers

### Meats

#### **Finocchiona**

Bringing out your inner Machiavelli (apparently a favourite of his), this high quality pork salami is seasoned with fennel seeds (hence the name) used from the fifteenth century as a cheaper alternative to pepper which had become too expensive. It has a richness and spice which work perfectly.

#### **Chorizo**

A classic Spanish tapas - pork with paprika and garlic. The paprika has to be a particular type of 'pimenton' from La Vera in the province of Caceres, with its distinct smoky flavour.

(Interesting historic fact: Pimenton was first made by the monks at the monastery of Guadalupe using peppers brought back by Christopher Columbus and the conquistadors from the New World.)

### **The crackers**

"Lingue" or tongues. Light, crispy, classic flatbreads. The original name - Lingue di suocera being Mother in Law's tongue. Not sure about that. They taste nice anyway.

### **To accompany**

Fine Cheese Company Fruit and nut Torta - from Murcia, Spain, a little slice of this tightly pressed 'cake' of dried fruits, nuts and a touch of aniseed plays beautifully with the salty savoury of the cheese.

### **Last and not least**

What is a glass of wine without an olive? What would we do with our hands without being able to reach for something salty and plump? These we think are the superstars of the olive world - Gordal olives. Partly because they are beautiful, partly because they are properly olivey but not too strong. The 'fat ones' ( gordo=fat ). Enjoy.

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