

## Istara P'Tit Basque

Traditionally, shepherds made this small cheese from a little curd set aside after milking their ewes. It is still hand-made from pure ewe's milk, using the same traditional methods established by local shepherds centuries ago. P'tit Basque comes in a small cylindrical shape with a sculpted orange rind. It has a smooth, sweet and delicate flavor, a distinctive aroma and nutty finish. Aged for up to 100 days.



### Product Details

<b>Item</b>	011883
<b>Brand</b>	Istara
<b>Sold By</b>	EA
<b>Pack Qty</b>	6
<b>Pack Size</b>	1.3 LB (RW)
<b>Case GTIN/EAN/UPC</b>	93023269090087
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	France
<b>Shelf Life from Production</b>	110 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	8.97 (RW)
<b>Ingredients</b>	Pasteurized ewe's milk, salt, microbial rennet, lactic starters, calcium chloride. Surface coloring: caramel, annato. Preservative: Natamycin.