

Guesthouse Pepushaj Mishavina Cheese

Kelmend, Malesi e Madhe Lpush AL

42.5281258, 19.7302647



Mishavina is produced from a mixture of cows, goats and sheep milk, and, when hardened, it is divided into thick, wrapped in fabric and slightly tightened to release the whey. Afterwards, the meat is left to dry out in the sun for 7-10 days. At the end it is chopped by hand, salted and left to age in a wooden bowl with holes in the bottom so that the whey can continue to drain. The top of the container is insulated with a thick layer of melted butter. After two months of age the meat is ready for consumption. It is a white cheese with a slight yellowish tinge to it, and has a texture that is always dense and buttery. In time it becomes more and more spicy. Since 2014, the Mishavina Presidency has been established in Kelmendi. Mishavina is certified as slow food, product in order to prevent this authentic local product.

Overview

Country:

