

Pag's cheese

Pag
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Besides well known lamb, cheese is the best known culinary brand from the island of Pag. It is made exclusively from the milk of the indigenous sheep of Pag. When the winds blowing off the Velebit massif sprinkle sea salt over the local vegetation, the Pag sheep, feeding on these salted plants and medicinal herbs, produce milk with a very unique flavor and aroma. Aged Pag cheese that is over five months old has a typically sharp flavor, an intense aroma and slightly granular structure which crumbles pleasantly and melts in the mouth. Today Pag cheese may be purchased at family farms that produce cheese, or at one of the cheese factories on the island, which have merged old tradition with modern technology. This product carries the label “Croatian Creation” and represents Pag and Croatia at all trade fairs in the European Union.

Overview

Country:Croatia

