

PREMIER PRODUCE

MANOURI – GREEK CHEESE

#80145



MANOURI IS A SEMI-SOFT FRESH WHITE CHEESE MADE FROM THE DRAINED WHEY FROM FETA PRODUCTION (SHEEP OR GOAT MILK). IT IS SIMILAR TO FETA CHEESE BUT CREAMIER AND LESS SALTY OR SALT-FREE. IT IS MADE IN CENTRAL AND WESTERN MACEDONIA AND IN THESSALIA.

MANOURI HAS A SLIGHTLY GRAINY CREAMY TEXTURE AND A MILKY TASTE WITH A MILD CITRUS FLAVOR. LIKE FETA, IT DOES NOT HAVE AN OUTER RIND OR SOLIDIFIED CASING. IT IS ALMOST ALWAYS SOLD IN LOG-SHAPED ROLLS, OR IN INDIVIDUAL PIECES CUT FROM A ROLL.

MANOURI IS A POPULAR CHEESE USED IN SALADS, PASTRIES, AS A DESSERT CHEESE, AND IN OTHER DISHES. WHEREVER A SWEET, RICH CHEESE IS USED, CONSIDER MANOURI. IT HAS A FAT CONTENT RANGING FROM 36 TO 38%, AND A LOW SODIUM CONTENT OF .8%.

OUTSIDE THE GREEK KITCHEN, MANOURI MAY BE SUBSTITUED FOR CREAM CHEESE WHEN MAKING CHEESECAKE.