

NEW FOR 2008

*Odysea*

31 October 2008



## Talagani

**Winner Of Gold, Best New Cheese  
At The World Cheese Awards 2008**

A 100% sheep's milk cheese Odysea's talagani cheese comes from Messenia in the Peloponnese in Southern Greece. Produced by a small farmer on his family-owned farm, it is an artisan cheese hand-made using traditional methods which include curing it in brine.

Often compared to halloumi, talagani has a superior, softer texture and a richer, creamier flavour which is offset by its delicate saltiness and subtle mint undertones. Like halloumi it is best grilled or fried and eaten straight away. It is also great on pizzas, cheese-burgers instead of cheddar, or sandwiched in between two portabello mushrooms. Perfect for the barbecue it can be added to meat kebabs or used to make vegetable kebabs with peppers, courgettes and mushrooms. The flavour can also be enhanced by marinating it in olive oil and herbs before cooking, and grilled it is also a welcome addition to fresh, green salads and roasted vegetables.

Currently available in vacuum packs of 350g (approx) it is suitable for both restaurants and can be sold loose over the counter.

Odysea Ltd – PO BOX 18119, London EC1M 6LR  
tel – 020 7608 1841 | [info@odysea.com](mailto:info@odysea.com)

[www.odysea.com](http://www.odysea.com)