



Talagani* is a traditional 100% Greek cheese from cow, sheep and goat milk.

It is usually enjoyed grilled but can also be used as an essential ingredient in a variety of creative recipes.

Thanks to its composition, when grilled, it retains its strong, full flavor, its rich aromas and the hints of spearmint that give it its distinct character. The most characteristic feature of Talagani is the fact that it cooks without melting, retaining its shape while its texture becomes chewy.

Easy and quick to cook on a grill or in a non-stick pan, it can be enjoyed on its own – as an excellent accompaniment to wine, ouzo or raki – in salads, snacks, or any other recipe you may imagine!

Because of its unique character, Talagani has already won 21 awards in national and international competitions, while it is widely preferred by famous chefs and restaurants all around Greece. **It is the Greek Grilling Cheese that everyone falls in love with, from the first bite!**

Talagani cheese is made with loving care, following the traditional recipe of the Apostolou family, a family with a deep knowledge of sheep's milk products and the making of handmade cheeses.

Suitable for vegetarians!

*Talagani was named after a Greek shepherd's traditional winter cape.

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