



Discovering the secrets of Idiazabal cheese on the slopes of the Aralar Natural Park

A group of fifteen highly qualified professionals resident in Gipuzkoa savour one of the jewels of Basque gastronomy

October 2019. On the 12th October, and within the framework of Gipuzkoa Talent's *Relocation and Be Basque Dual Career Centre* service, a group of fifteen international professionals visited the Larte cheese factory in Amezketta, winner of numerous international awards for the quality and texture of its Idiazabal cheeses.

Artisan cheese maker Arantxa Garaiburu welcomed the participants to the dairy and instructed them on the cheese manufacturing process, from the care of the sheep flock through to the granting of the Idiazabal Protected Designation of Origin label (PDO).

During the course of the visit the participants also learned some of the secrets of shepherding, saw the fields where the Latxa sheep graze, and finally took part in a tasting session of both Idiazabal and other lesser known cheeses from the region such as Latxa blue ewe cheese.

The professionals who participated in this sociocultural activity are currently working in companies such as Angulas Aguinaga, Basque Center on Cognition, Brain and Language (BCBL), CAF, Donostia International Physics Center (DIPC), Ikor and Polymat, and they come from several different countries: Australia, China, the Netherlands, Mexico, the Dominican Republic, Russia

and Venezuela. There were also people from other parts of the Spanish State and returning Basques in the group.