

GOAT CHEESE IN GRECIA - CORSO LECHERÍA TIENDA

by Walt Clayton

When it comes to exquisitely creamy, unbeatable goat cheese, there's a new game in town. PriceSmart move over!



Tienda Corso Lechería is a sparkling clean deli offering a savory variety of flavored cheeses, sausages, and select meat cuts -- all beautifully presented in bright display cases. The latest addition is the delectable goat cheese from Finca BAAA that we've been enjoying off and on for a couple years. Now it has a permanent home where you can just walk in and snag some. Then spread that Chevre on their artisan bread and treat yourself to heaven.

Three varieties are offered: Chevre (fresh and creamy), *maduro* (aged, with a firmer rind and more favor), and an herb blend. The latter will have basil, oregano or thyme, either individually or in combination -- just ask which is available because it will vary. Cost is C3,500 for all styles and sizes. The Chevre and herb blend run over 300 grams per ball; the *maduro* may weigh a tad under due to water loss as it ages. All keep for quite a while.

Now, for those who have paid C3,000 in the past, don't get all up in arms. The last time I looked, goat cheese at PriceSmart was selling for C4,795 for a 298-gram log. In an informal blind taste test the textures proved similar, but the Finca BAAA version, made of 100% goat milk, was tastier. Clearly, it's still a better value by far, so C3,500 is the official price wherever purchased. The goats will get a raise.



Manager and co-owner **Randall Rojas** is friendly and knowledgeable, but English-challenged. However, two employees do speak English, and one is always on duty.

Corso Lechería has a limited line of top-quality providers. Beef meat and sausage come from finca Tres Jotas. Gluten-free, gourmet pork is from Linde. Goat cheese from Finca BAAA. And the huge variety of cow milk cheeses, eggs and strawberries come from their own Finca Corso near Poasito, on the way to the Poás volcano.



Named after its Corsican owner, Finca Corso has been in operation ten years. In addition to providing cheeses, there is a mini-granja (farm) with horses, chickens, rabbits and other people-friendly critters. It's a fun, inexpensive way to spend a day, and a typical country lunch is available. To get there, just enter "Corso Lechería Tour" into the WAZE navigation app and it'll take you to the main gate. You can also find full details on the Corso Facebook page (<https://www.facebook.com/corsolecheriatour/>).

Corso Lechería is conveniently located just a block from the church in Grecia. This outlet was selected to carry Finca BAAA goat cheese because of the cleanliness of the store, the high quality of its products, and the excellent, cheerful service. Store **2444-2479**. Express service **6407-5757**. Hours M-Sa 7a-8p. Do your part to keep the goats happy. Pick up some cheese soon!

TIENDA CORSO LECHERIA – GRECIA		
		CORSO
		PALI
	METAL CHURCH	
	PARK	

