



VOLOVEC

PREMIUM CHEESE



Tilsiter-type cheese
authentic traditional recipe

HOW VOLOVEC IS PRODUCED



Volovec production begins in the foothills of the Šariš region in Slovakia, where the **finest milk is carefully collected from pasture-raised cows.**



The premium Slovak milk is then **processed carefully** under the supervision of cheese masters.



In ripening chambers **probiotic cultures {Lactobacillus Helveticus} are applied manually** to Volovec wheels to give them their uniqueness.



The unique taste of Volovec in its naturally lactose-free form is the **result of fermentation activity of probiotics.**



In the end, Volovec is the exquisite product **of the delicate and precise work of our cheesemakers,** which makes our cheese exceptional and in a league of its own.



HISTORY OF VOLOVEC

Medieval Period

The history of Volovec dates back to
medieval East Prussia,

1993

but its modern form refined by a Swiss recipe
was **imported to Slovakia** only in 1993 under
the name VOLOVEC.

2008

The uniqueness of this delicate cheese had the owners
of MILK-AGRO company to not hesitate and go on
to purchase the trademark and **the original
production technology in 2008.**

2009

And so, with the vision of successful entry into the Slovak
market, the **production of Volovec cheese started in
2009** in a small eastern Slovak town called Sabinov.

2012

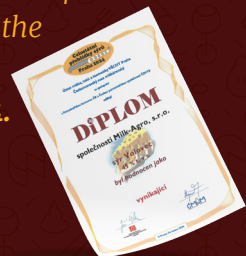
Our experts managed to improve
the original recipe to an extent by which
Volovec cheese won its first **professional
competition in the year 2012** by a landslide
with highest scored points ever.


12
years

12 years have passed since then, and our
Tilsiter-type cheese has become **the sole champion
of cheese exhibitions.**

2024

Volovec is still the undisputed champion
and has recently won at the
**National Cheese Show
in Prague in January 2024.**



VOLOVEC

V A R I A N T S

VOLOVEC
quarter



VOLOVEC
wheel



VOLOVEC
slices



VOLOVEC
cutout



VOLOVEC
block



The uniqueness of Volovec lies in its:

COMPOSITION

Volovec is a rich source of fat-soluble vitamins, minerals and amino acids.

RIPENING

Fermentation of Volovec lasts at least 3 months during which a special natural compound called **spermidine** is produced with **a longevity effect and anti-aging effects.**

TASTE

Volovec cheese is one of the few cheeses that has the character of a 'fifth taste' - umami, which naturally improves the taste of food.

VOLOVEC

P R E M I U M



VOLOVEC
Premium Chilli
cutout

VOLOVEC
Premium cutout

VOLOVEC
Premium
Black pepper
cutout

Volovec vs Volovec Premium

Volovec Cheese is treated, observed and controlled for 3 months. After 3 months of ripening, the highest & most strict selection standards to select the best quality cheese, those are then left to mature for 3 more months.

An exclusive series of Volovec Premium edition is born, the highest qualitative standards predetermine the cheese to be eligible for a 6 months ripening period, during which the flavor profile gets refined and strengthened.



Shakshuka with Volovec

– Arabic breakfast the Slovak way

INGREDIENTS

- **100 g Volovec cheese**
- 4 eggs
- 2 tbsp olive oil
- 1 onion
- 2 cloves garlic
- 1 red bell pepper
- 2 tomatoes
- 1 tbsp ground cumin
- ½ tbsp paprika
- ¼ tbsp chili powder
- salt and black pepper to taste
- fresh coriander or parsley for garnish

METHOD

1. Heat olive oil in a pan and sauté the finely chopped onion until golden.
2. Add the crushed garlic, sliced pepper, cumin, paprika, and chili. Stir well.
3. Add diced tomatoes (or one can of chopped peeled tomatoes) and simmer for 10–15 minutes until a thick sauce forms.
4. Stir in diced Volovec cheese and let it gently melt into the sauce.
5. Make small wells in the sauce and crack in the eggs. Cover and cook on low heat for 5–7 minutes until the egg whites are set but the yolks remain slightly runny.
6. Garnish with fresh coriander or parsley and serve with Arabic flatbread (khubz) or pita.

Volovec gives the shakshuka a creamy, mildly nutty flavor that perfectly complements the spicy tomatoes – an ideal fusion of Slovak and Arabic cuisine in a halal-friendly version.



Volovec Fatayer

– Delicate cheese-filled pastries

INGREDIENTS

DOUGH

- 300 g all-purpose flour
- 1 tbsp sugar
- 1 tbsp salt
- 1 tbsp dry yeast
- 180 ml lukewarm water
- 2 tbsp olive oil

FILLING

- **150 g Volovec cheese**
 - 50 g cream cheese
 - 1 egg
 - black pepper to taste
 - ½ tbsp dried oregano or mint
- + (for brushing) black sesame seeds for sprinkling (optional)

METHOD

1. In a bowl, mix lukewarm water, sugar, and yeast. Let sit for 5–10 minutes until the yeast activates.
2. Add flour, salt, and olive oil. Knead into a smooth, non-sticky dough, cover with a cloth, and let rise for about 1 hour, until doubled in size.
3. Prepare the filling: in bowl mix coarsely grated Volovec, cream cheese, egg, black pepper, and herbs until will combined.
4. Divide the dough into 12 equal pieces on the lightly floured surface, roll out the dough to about 0,5cm thickness. Using a glass or a cookie cutter, cut the dough into circles.
5. Place 1 tbsp of filling in the center and fold the fatayer by bringing up the edges at three points toward the middle to make a peak, forming triangular package. Lightly wet your fingers and press the edges of the dough together firmly on the sides and at the top seal.
6. Arrange the fatayers on a baking tray lined with parchment paper, brush with beaten egg, and sprinkle with black sesame seeds.
7. Bake at 190 °C for about 15 – 20 minutes, until lightly golden brown and fragrant.

CONTACT



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