

QUARTIROLO LOMBARDO DOP



CODE	20965
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	1 kg approx

A typical table cheese from the Lombardy tradition

DESCRIPTION	Typical cheese from the Lombardy tradition produced with pasteurized cow's milk
APPEARANCE	Rindless, the colour of the paste is milky white, without eyes; the paste is chalky and crumbly
TASTE	The taste is milky, sweet and creamy. The aftertaste is fresh, slightly acid with long aromas from the milk and the animal
MATURING	Few days
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
CURIOSITY	The Quartirolo Lombardo, has been produced since the 10th century. At that time was called 'stracchino quadro' or square stracchino. The name 'quartirolo' was given to it because the cows coming back from the summer alpine pastures were fed with the last fresh grass called 'quartirola'. This grass used to be the most aromatic of all the year
SUGGESTIONS	Try it diced in salads or with cherry tomatoes and olives mediterranean style