

## QUADER DE CAVRA



CODE	20987
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Goat's milk
WEIGHT	2 kg approx

Washed rind cheese produced with goat's milk from Valsassina

DESCRIPTION	Washed rind cheese, produced with pasteurized whole goat's milk from Valsassina
APPEARANCE	The rind is soft, thin and smooth, pink to yellow in color. The paste is soft, slightly elastic, ivory white to straw yellow
TASTE	The taste is sweet, with a delicate aroma of goat's milk and hints of hazelnut
MATURING	At least 30 days in pinewood crates
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
CURIOSITY	Founded in 1960 by Aldo Carozzi, the company is run now by the third generation: Roberto Carozzi with his wife Donata and their three children Vera, Aldo and Marco. Carozzi combines his passion, the modern technology of his factory and the precious milk from the dairies of the area. In his modern factory in Pasturo (LC), the human effort is still fundamental
SUGGESTIONS	Try it with bread made with 8 cereals and clover honey