

RICOTTINA IN CESTELLO AGRICANSIGLIO



CODE	21036
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	300 g approx

Fresh creamy ricotta cheese

DESCRIPTION	Whey obtained from milk from members of the cooperative located in the territories of Treviso, Belluno and Pordenone, with added milk and
APPEARANCE	The shape is classical venetian conical. The cheese is without rind. The paste is soft, creamy and its color is white
TASTE	The taste is round, soft, delicate, milky and dolce. The aftertaste is round, creamy with strong hints of fresh milk
MATURING	Not expected
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
OUR SELECTION	We chose this ricotta because it is perfectly balanced: sweet and creamy but not sickly. Excellent for both food and in the kitchen or pastry
CURIOSITY	This product obtained from the processing of milk was born as a lean and slightly acidulous product but has become, thanks to the refinement of production techniques and the addition of milk or cream, a very delicate and appreciated product
SUGGESTIONS	As an ingredient for cakes or as a filling for stuffed pasta. Try it by serving a slice with a jam, preferably strawberries: you will have a perfect dessert ready in two minutes!