

## OL SCIUR BLU DI CAPRA



CODE	21208
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Raw Goat's milk
WEIGHT	2 kg approx

A very particular goat's blue cheese, covered with red fruits

DESCRIPTION	Raw goat's milk
APPEARANCE	The rind is covered with red fruits, the paste is ivory white with blue veins
TASTE	Milky and sweet, with an impressive aroma coming from the red fruits
MATURING	At least 65 days
PRODUCER	Lavialattea - Brignano Gera d'Adda (BG) - Lombardy
OUR SELECTION	We appreciate the passion of Valentina and Roberto, but also their choices in cheese-making: producing artigianal raw milk cheeses, with no machines and with a low-impact packaging
CURIOSITY	Ol Sciur means literally The Mister or The Chief, name given by Valentina and Roberto to this cheese because of its size and outstanding. The story of LaViaLattea started in 1997, when Valentina and Roberto decided to produce raw milk cheeses, using the milk produced by their goats. They attended many cheese-making courses both in Italy and in France and at the end they decided to concentrate only on cheese-making, abandoning the goats farming
SUGGESTIONS	A particular cheese to stir the risotto