

# OL SCIUR BLU DI CAPRA



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

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

<b>DESCRIPTION</b>	Raw goat's milk
<b>APPEARANCE</b>	The rind is covered with red fruits, the paste is ivory white with blue veins
<b>TASTE</b>	Milky and sweet, with an impressive aroma coming from the red fruits
<b>MATURING</b>	At least 65 days
<b>PRODUCER</b>	Lavialattea - Brignano Gera d'Adda (BG) - Lombardy
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	Ol Scieur 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
<b>SUGGESTIONS</b>	A particular cheese to stir the risotto