

LOU BERGIER



CODE	21492
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	2,5 kg approx

A soft cheese, produced by Fattorie Fiandino with vegetable rennet

DESCRIPTION	Raw whole milk, without added lysozyme
APPEARANCE	The crust is thin, pale or grayish, the paste is ivory white with small holes
TASTE	Sweet and slightly fruity, with notes of milk and cream and good persistence
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	Lou Bergier in the Occitan language, that of grandfather Magno, means shepherd, Egidio and Mario have proposed this cheese produced by the Kinara method, that is by using vegetable rennet for coagulation of milk. We liked it, especially for the consistency of the pasta, soft almost creamy, the taste of this cheese meets the senses
SUGGESTIONS	Delicious on its own, also very good in cooking. Melted becomes very creamy