

SQUACQUERONE DI ROMAGNA DOP AL SALE DOLCE DI CERVIA



CODE	21501
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	1,6 kg

Very fresh cheese, typically produced in Romagna area

DESCRIPTION	Fresh cheese produced with pasteurized whole milk, with the addition of live lactic acid bacteria, Cervia's sweet salt and rennet
APPEARANCE	At the beginning of its life the cheese is compact, pearl-white in colour, when matured it becomes extremely creamy and running
TASTE	Sweet, with lactic notes; approximately one week after production the cheese begins to become creamier and even sweeter
PRODUCER	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
OUR SELECTION	The consortium ensures the exclusive use of milk from the area of origin, the use of indigenous yeasts and the lack of preservatives
SUGGESTIONS	Great on piadina and also in the preparation of pasta dishes and desserts, replacing the ricotta