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MEZZANELLO DI CAMOLINO

CODE	29960
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	5-6 kg

Mild,tasty and slightly acid, table cheese

DESCRIPTION	Semi skimmed cow's cheese from Bruna cows
APPEARANCE	The rind is hard and its color is yellowish. The paste is hard with small eyes scattered across. The color of the paste is dark straw
TASTE	The taste is milky, round with hints of smooth acidity at the end. The aftertaste is pleasant and round with hints of cellar and nature
PRODUCER	Latteria di Camolino - Camolino (BL) - Veneto
CURIOSITY	The dairy was founded in Camolino in 1941. It collects the milk from 7 farms that produce about 3,600 kg of milk per day, All is coming from Bruna cows. Fabio, the master, is passionate about using milk from the territory and tries to apply the traditional works and methods to his dairy. He is, in fact, trying to return to the technologies that use sourdough instead of powder yeasts. His last challenge is making cheeses from raw milk
SUGGESTIONS	Table cheese, ideal for a quichè or stuffed pasta

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