

CAMOLINO WHOLE MILK - SOFT CHEESE FROM VENETO



CODE	29963
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	5 kg approx

Soft cheese. sweet and slightly acid

DESCRIPTION	Pasteurized cow's milk, mainly from Bruna cows
APPEARANCE	The rind is thin and its color is ivory to baize. The paste is creamy and its color is white
TASTE	The taste is round, smooth, dolce, milky and fresh while the aftertaste is dolce with hints of lemon and cream
MATURING	At least 25 days
PRODUCER	Latteria di Camolino - Camolino (BL) - Veneto
OUR SELECTION	We work very closely with Fabio to rediscover tradition and produce cheeses based on the characteristics of the area
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	A classic table cheese. Great in warm sandwiches and on the top of pizzas. Beautiful into green salads with some rocket and radicchio. Tasteful with medium bodied white wines. Try it melted in a bread roll with a good speck ham and dried tomatoes in olive oil