

# FORMAGGIO ROTONDO DA PIASTRA CAMOLINO



**CODE** 29965

**COUNTRY OF ORIGIN** Italy, Veneto

**TYPE OF MILK** Cow's milk

**WEIGHT** 2kg

Mild cheese, great fried or grilled.

<b>DESCRIPTION</b>	Full cream cow's milk from Bruna cows
<b>APPEARANCE</b>	The cheese has a very thin white rind. The color of the paste is white. The paste is soft without eyes
<b>TASTE</b>	The taste is milky, round, smooth. The aftertaste is round with hints of milk, animal and nature
<b>PRODUCER</b>	Latteria di Camolino - Camolino (BL) - Veneto
<b>OUR SELECTION</b>	A cheese tha has all the characteristics of the aroma of the Bruna cows milk
<b>CURIOSITY</b>	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'
<b>SUGGESTIONS</b>	Very good if grilled, but the best way of eating this cheese is to fry it, covered in breadcrumbs and polenta flour.