

RICOTTA SMOKED - SMALL



CODE	30151
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
TYPE OF MILK	Cow's milk
WEIGHT	200 g approx

A smoked ricotta made with cow's milk and used broadly in cooking

DESCRIPTION	Whey from cow's milk and cow's milk
APPEARANCE	There is no rind, with the outside colour to be brown. The paste is buttery and sticks to the knife
TASTE	The taste is round, buttery, milky and dolce, while the aftertaste is delicately smoked, round, pleasant, sweet and lactic
MATURING	Not expected
PRODUCER	Caseificio Fabris Varmo - Varmo (UD) - Friuli Venezia Giulia
SUGGESTIONS	Exceptional grated on pasta and gnocchi. The best companion to the ravioli filled with pumpkin. Excellent grated over pizza and pasta, especially with strong tomato based sauces