

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

TASTEThe 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

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