

RICOTTA AFFUMICATA DA GRATTUGIA



CODE	30152
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
TYPE OF MILK	Cow's milk
WEIGHT	600 g approx

Tasty smoky ricotta cheese made in Carnia

DESCRIPTION	Cow's milk whey
APPEARANCE	Due to artisan production, the shape of the cheese is flat and irregular. It has no rind and the outside color is brown. The paste is compact, white in colour
TASTE	The taste is sweet and slightly lemony. The aftertaste is round, sweet, with hints of smoke and wood
MATURING	Not expected
PRODUCER	Caseificio Fabris Varmo - Varmo (UD) - Friuli Venezia Giulia
CURIOSITY	Since the early days of its production, ricotta ricotta cheese has been also smoked. In the old days this was done by putting it on the fireplace to dry and smoke it at the same time. This technique was used to preserve the cheese, and in this way it could be eaten even after months of it's production
SUGGESTIONS	Try it grated on pasta dishes