

MORLACCO SAPORITO LA FATTORIA



CODE	30247
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COUNTRY OF ORIGIN	Italy, Veneto
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TYPE OF MILK	Raw Cow's milk
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WEIGHT	5,5 kg approx
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Cheese produced with raw milk by a little dairy

DESCRIPTION

Morlacco produced with cow's raw milk by Enrico Catuzzo

APPEARANCE

The rind is very thin, ivory white and it shows the signs of the mold used during the production; the paste is compact uniforme eyes

TASTE

Salty, slightly acid, with pleasant lactic notes and light animal notes

MATURING

At least 20 days

OUR SELECTION

Enrico produces this cheese with the milk of a nearby farm, where the cows are raised freely inside the barn and their diet is enriched with flax seeds in order to obtain a milk with OMEGA 3

CURIOSITY

Enrico has been working for 40 years in a dairy but he is always been interested in alpage production so he decided to learn this traditional cheese-making art. He bought a few cows and started his production of Morlacco, which we are presenting here

SUGGESTIONS

Perfect to create a cheese cream or on a pizza