

MORLACCO SAPORITO LA FATTORIA



CODE	30247
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	5,5 kg approx

Cheese produced with raw milk by a little dairy

DESCRIPTION	Morlacco produced with cow's raw milk by Enrico Cattuzzo
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 15 days
PRODUCER	Enrico Cattuzzo - Vedelago (TV) - Veneto
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