

MORLACCO LA ROCCA



CODE	30251
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	5,5 kg approx

Soft raw milk cheese produced in a small dairy

DESCRIPTION

Soft raw milk cheese produced in a small dairy

APPEARANCE

The rind is very thin and its color is white. The paste is white too

TASTE

The taste is milky, buttery with hints of lemon and grass. The aftertaste is fresh, milky with the aroma of the milk and the animal

MATURING

At least 10 days

OUR SELECTION

Enrico is a cheese master. He produces this cheese with passion and dedication. Over the years he made some brave choices that have improved a lot the quality of his cheeses. For example, he feeds his cows without using silage, so the milk is less but of superior quality. He makes his Morlacco only with raw milk, salt and rennet without the use of other

CURIOSITY

Enrico has been working in the dairy for nearly 40 years. His great passions are the mountains and the cheese making. When young, he visited various dairies to learn the art of the production of the Morlacco. Then he decided to acquire some cows and start producing his hand crafted cheese. He has always stayed faithful to the traditional methods, the ones he discovered in the years of his youth

SUGGESTIONS

To be eaten cool but not cold, cut into small cubes in a mixed salad or cut into thin slices on the top of a good polenta