

STRAVACCO - MORLACCO STRAVAGANTE



CODE	30288
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	2 kg approx

A revisited version of the typical Morlacco, very creamy and less salty

DESCRIPTION	Creamy cheesed produced with raw cow's milk from Bruna breed cows
APPEARANCE	The paste is soft, almost creamy, ivory white, with few eyes; the rind is thin, straw yellow, with the pattern of the basket the cheese is made in
TASTE	Slightly savoury, with strong milk notes and light floral and animal notes
PRODUCER	Ponte Vecchio - Vidor (TV) - Veneto
OUR SELECTION	Italo Curto, the cheesemaker of Azienda Agricola Ponte Vecchio, is one of the founders of the Consortium Disolabruna, an association of producers which promotes the cheeses made with milk from the Bruna cow. Italo works with his sons Fabio and Stefano, managing the Ponte Vecchio farm, from the production of grass and cereals to feed their animals to the cheese-making. During the year the company is located in Vidor, near the Prealpi of Treviso area, whereas in summer all the family and the farm move to Malga Mariech, a mountain dairy located at 1500 meters high on Monte Cesen
CURIOSITY	It has been called 'Morlacco Stravagante' (Extravagant Morlacco in english) because its production technique is very similar to the one used on Monte Grappa, the place where Morlacco was traditionally made, but it is less salty, to meet the needs of today consumers
SUGGESTIONS	Delicious on its own, it melts perfectly in any recipes: with risotto, with gnocchi or polenta. Taste it in pairing with carpaccio of courgettes, marinated in oil and lemon and seasoned with salt, pepper and aromatic herbs. For an original combination, taste it with a fruity sake!