

## RICOTTA LEGGERA BIO



CODE	30320
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	350 g approx

Ricotta from the whey after the working of the cow's milk

DESCRIPTION	Cow's milk whey from the Pedemontana Trevigiana and Bellunese races. No cream added in the production
APPEARANCE	The cheese is without rind. The paste is soft, creamy and its colour is porcelain white
TASTE	The taste is round, soft, delicate, milky and sweet. The aftertaste is round with strong hints of fresh milk and flowers
MATURING	Not expected
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Thanks to the production technology it maintains the creaminess of the fattest ricotta, even if it is very thin and without the addition of milk or cream
SUGGESTIONS	Excellent for the preparation of desserts or for the nutrition of people who pay attention to the introduction of fats in their diet