

CACIOTTONA DI CAPRA FRESCA BIOLOGICA



CODE	30328
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	2 kg approx

Fresh and sweet cheese made with organic goat's milk

DESCRIPTION	Caciotta made with pasteurised organic goat's milk
APPEARANCE	The rind is thin, elastic and ivory white; the paste is compact, white and without eye
TASTE	Sweet with hay notes and slightly goat hints
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
SUGGESTIONS	Try it in cubes in a salad with taggiasca olives or pan fried and served with fresh ground white pepper