

## SOTTOCENERE AL TARTUFO



<b>CODE</b>	30350
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	3 kg approx

Truffled cheese covered with beech ash

<b>DESCRIPTION</b>	Pasteurized cow's milk
<b>APPEARANCE</b>	The rind is thin, elastic and covered with ash. The colour of the paste is light straw with spots of truffles scattered across
<b>TASTE</b>	The taste is milky, mild, long and with intense notes of truffle. The aftertaste is long, mild with hints of forest and truffles
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Latteria Moro Sergio - Oderzo (TV) - Veneto
<b>OUR SELECTION</b>	We have selected this cheese, because despite the intense notes of the truffle, the aromas are perfectly balanced with the lactic notes
<b>CURIOSITY</b>	Sergio Moro, owner of Latteria Moro Sergio, decided to retrieve from the rural world the traditional maturing and refining techniques of cheeses used by peasants and shepherds to preserve, age and season them. Thanks to his research, Latteria Moro now refines local cheeses in full respect of their typicity, adding flavoring ingredients externally, such as tea or herbs, or internally, such as chocolate liquor or truffle, creating unique and sophisticated combinations of
<b>SUGGESTIONS</b>	Excellent on its own. Amazing over polenta dishes or scrambled eggs. Also very good with risotto dishes