Date of creation: 12/10/2024

MUFFATO - REFINED BLUE CHEESE

CODE	30793
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	2 kg approx

Blue cheese affiné with mint, verbena and chamomile

DESCRIPTION	Blue cheese produced with pasteurized cow's milk refined with mint, verbena and chamomile
APPEARANCE	The rind is thin, covered by dryed herbs; the paste is white with grey-blue veinings
TASTE	Sweet, with notes of cellar and mould, refreshed by the mint
MATURING	At least 60 days
PRODUCER	Latteria Moro Sergio - Oderzo (TV) - Veneto
OUR SELECTION	
CURIOSITY	The story of Latteria Moro began in 1930 in Oderzo, when Luigi Moro, Sergio's grandfather, started to collect milk from the stables of the area to sell it to the families of the village. At the beginning of the 80's the current owner Sergio Moro, decided to rediscover the traditional local techniques of cheese maturing and affinage, used by farmers and shepherds to conserve, mature and season cheeses. The traditions rediscovered by Sergio give us the possibility to taste cheeses with flavours, smells and colors that went lost over the years

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