

PANNERONE DI LODI



CODE	30938
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Raw Cow's milk
WEIGHT	1,5 kg

The typical cheese from Lodi, unsalted

DESCRIPTION	The typical cheese from Lodi, unsalted, produced with raw whole cow's milk
APPEARANCE	The rind is thin and its colour is yellow to reddish. The paste is buttery, with many little eyes scattered across. The colour of the paste is ivory white
TASTE	The taste is buttery, round, dolce and nutty. The aftertaste is buttery, round, pleasant with a characteristic contrast between bitterness and sweetness
MATURING	At least 20 days
PRODUCER	Carena Angelo - Caselle Lurani (LO) - Lombardy
OUR SELECTION	Angelo Carena is the only producer of Pannerone from Lodi
CURIOSITY	The characteristic that makes the Pannerone unique that no salt is used in its production. Also a very interesting and difficult process that doesn't use lactic bacteria sourdough is maintained up to today by just one producer
SUGGESTIONS	Can be used in various risotto dishes. Very good with sweet things like honey, jam and fruit