

CRUTIN - FORMAGGIO CON TARTUFO D'ESTATE



CODE	31032
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Cow's milk
WEIGHT	300 g

Formaggetta cheese with added truffle flakes

DESCRIPTION	Formaggetta cheese produced with pasteurized cow's milk, with added truffle flakes
APPEARANCE	The colour of the paste is ivory
TASTE	The taste is delicate and distinctive, with hints of black truffle
PRODUCER	Occelli Agrinatura - Farigliano (CN) - Piedmont
CURIOSITY	Crutin, which in the Langhe dialect means small cellar, is a mixed milk, cow and goat cheese, produced using the ancient Cuneo technique of alpine cheeses called a broken dough, in the kitchen it therefore melts but does not row. Finely chopped truffle is added to the paste to spread its scent evenly
SUGGESTIONS	For the feature to blend without stretching is perfect for the preparation of fillings, great scaled over rice, eggs with butter . Beautiful as an aperitif mixed with butter and then spreaded over warm bread . Also very tasty finely crumbled over green salads