

PASTA DI TOMINO



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| CODE | 31062 |
| COUNTRY OF ORIGIN | Italy, Piedmont |
| TYPE OF MILK | Cow's milk |
| WEIGHT | 1 kg approx |

A creamy cheese used in various North Italian dishes

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| DESCRIPTION | A creamy cheese used in various North Italian dishes |
| APPEARANCE | The cheese comes in a pot. It sticks to the spoon and its color is white |
| TASTE | The taste is creamy, lactic, sweet, and full to the palate. The aftertaste is round, sweet and lactic |
| PRODUCER | Caseificio Longo - Rivarolo Canavese (TO) - Piedmont |
| SUGGESTIONS | Used in many original recipes from the North part of Italy. When melts it becomes glossy and very aromatic. Unique with Pancetta and Speck. Unique over pasta, polenta and risotto. Beautiful in sandwiches, cold dishes and stuffed pasta |

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