

# FORMAGGIO TIPICO BRANZI



<b>CODE</b>	31095
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	10 kg approx

Semi-cooked cheese, typical of Alta Val Brembana, in Lombardy

<b>DESCRIPTION</b>	Cheese aged at least 60 days, produced with cow's raw milk collected from small farmers by Latteria Branzi
<b>APPEARANCE</b>	The rind is yellow, thin, smooth and elastic; the paste is soft, straw yellow, with various eyes
<b>TASTE</b>	It recalls aromas such as cooked butter and fruits; at taste an excellent acidity emerges which marries the fruity and softly animal notes under the rind
<b>MATURING</b>	At least 2 months
<b>PRODUCER</b>	Latteria Sociale di Branzi Casearia - Val Brembana (BG) - Lombardy
<b>OUR SELECTION</b>	A cheese originating from the Orobie Alps, one of the most typical of the area, produced by the Latteria d Branzi, founded precisely to enhance the production of the territory
<b>CURIOSITY</b>	Produced near Orobie Alps in the territory of Bergamo. In addition to boasting an ancient dairy tradition, between the 1800s and 1900s Branzi was a destination for traders from around the region to participate at San Matteo Fair which was held in the last week of September. In these days bergamini (people who work in the alpage during the summer) come back to the valley with their animals and their cheese wheels made on the mountain. During the fair, cheese trading was the main event for the locals
<b>SUGGESTIONS</b>	This cheese can be used in many creative ways, for example in finger food; try it in fried potato croquettes with Branzi heart and tomato