

## ALMKASE SEXTNER 'MALGA' CHEESE



<b>CODE</b>	31197
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	7 kg approx

Cheese produced with whole milk in Alta Pusteria area

<b>DESCRIPTION</b>	Cheese produced with whole pasteurized cow's milk
<b>APPEARANCE</b>	It has got a rough rind with mould. The paste is compact with small scattered holes
<b>TASTE</b>	The taste is smooth, round, sweet, delicate and buttery
<b>MATURING</b>	At least 2 months
<b>PRODUCER</b>	Caseificio Sesto - Sesto (BZ) - Trentino Alto Adige
<b>CURIOSITY</b>	The dairy in Sesto was founded in the Alta Pusteria, in 1926. This dairy has been using milk coming from alpine huts in the Sesto valley for over 80 years and still produces hand crafted cheese that is typically from the Pusteria area. Every single cheese is produced according to traditions and recipes, passed from father to son. It is an important link between agriculture and tourism working about 3.2 million litres of milk per year from 60 producers
<b>SUGGESTIONS</b>	Try it to prepare an Italian raclette or in a fondue