

FORMAGGIO 'MALGA' ALMKASE SEXTNER



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

Cheese produced with whole milk in Alta Pusteria area

DESCRIPTION	Cheese produced with whole pasteurized cow's milk
APPEARANCE	It has got a rough rind with mould. The paste is compact with small scattered holes
TASTE	The taste is smooth, round, sweet, delicate and buttery
MATURING	At least 2 months
PRODUCER	Caseificio Sesto - Sesto (BZ) - Trentino Alto Adige
OUR SELECTION	Il Caseificio Sesto - Käserei Sexten è una cooperativa agricola rifondata nel 1926, ma già operativa dall'800 nello straordinario contesto naturalistico delle dolomiti di Sesto. Il caseificio produce una quindicina di specialità casearie altoatesine tra cui l'Almkäse e il Montagna Sesto
CURIOSITY	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
SUGGESTIONS	Try it to prepare an Italian raclette or in a fondue