

BLEU DEL MONCENIS



CODE	31301
COUNTRY OF ORIGIN	France
TYPE OF MILK	Cow's milk
WEIGHT	2 kg approx

A typical Val di Susa raw milk grassy cheese

DESCRIPTION	A typical Val di Susa raw milk grassy cheese
APPEARANCE	The paste is compact, straw white in colour with grassy blue veins
TASTE	Sweet and delicate, with aromas of cellar and butter
MATURING	At least 30 days
PRODUCER	Luigi Guffanti 1876 - Arona (NO) - Piedmont
CURIOSITY	This cheese is produced on the border of France in the Val di Susa
SUGGESTIONS	Try it on rye bread. Very good with honey or fruit mustard

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