

BLEU DEL MONCENIS

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

Blue cheese with a cylindrical shape, mild and delicate

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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