

RICOTTA FRESCA AGRICANSIGLIO



CODE	21035
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	1,8 kg approx

Fresh and creamy ricotta produced near Cansiglio area, in Veneto

DESCRIPTION	Milk used in the processing is collected exclusively from associated farms of the area near the dairy
APPEARANCE	Crust-free and creamy, chalk white in colour
TASTE	Sweet, round, soft, delicate and milky; the aftertaste is round, creamy and with strong hints of fresh milk
MATURING	Not expected
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
OUR SELECTION	We chose the ricotta from Agricansiglio because we believe it is perfectly balanced, sweet and creamy
CURIOSITY	The milk whey is a 'byproduct' of cheese production but ricotta has become a very delicate and appreciated product thanks to the addition of milk or cream
SUGGESTIONS	To be used as an ingredients in cakes, in stuffed pasta or as a main course with vegetables; try a slice with strawberry jam to serve a fast and delicious dessert!