

RICOTTA FRESCA AGRICANSIGLIO



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| 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

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| 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! |