

MORLACCO CREMOSO - VENDITA AL CUCCHIAIO



CODE	30246
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	4 kg approx

A creamy version of Morlacco made with raw cow's milk

DESCRIPTION	A creamy Morlacco produced by Enrico Catuzzo with raw cow's milk
APPEARANCE	The rind is almost missing, ivory white in colour and it shows the signs of the basket; the paste is compact, moist and presents eyes
TASTE	Savory, with a well-balanced acidity, with pleasant lactic sensation and light animal hint
MATURING	At least 10 days
OUR SELECTION	A very creamy Morlacco which can be served "with spoon". It is produced by Enrico with traditional techniques.
SUGGESTIONS	Perfect to prepare cheese creams, lasagna, melted on polenta or to flavouring pizza.