

# MORLACCO CREMOSO - VENDITA AL CUCCHIAIO



<b>CODE</b>	30246
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	5 kg approx

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

<b>DESCRIPTION</b>	A creamy Morlacco produced by Enrico Catuzzo with raw cow's milk
<b>APPEARANCE</b>	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
<b>TASTE</b>	Savory, with a well-balanced acidity, with pleasant lactic sensation and light animal hint
<b>MATURING</b>	At least 10 days
<b>PRODUCER</b>	Enrico Cattuzzo - Vedelago (TV) - Veneto
<b>OUR SELECTION</b>	A very creamy Morlacco which can be served "with spoon". It is produced by Enrico with traditional techniques.
<b>SUGGESTIONS</b>	Perfect to prepare cheese creams, lasagna, melted on polenta or to flavouring pizza.