

## SCAMORZA



CODE	24810
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COUNTRY OF ORIGIN	Italy, Molise
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TYPE OF MILK	Cow's milk
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WEIGHT	180 g
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The classic scamorza from Mediterranean tradition

DESCRIPTION	Pasta filata cheese produced by Latteria del Molise with pasteurized cow's milk
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APPEARANCE	White-ivory coloured with a soft paste
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TASTE	Sweet and a little sapid, with pleasant and persistent hints of milk
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MATURING	Not expected
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PRODUCER	Latteria del Molise - Mirabello Sannitico (CB) - Molise
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CURIOSITY	Scamorza is a typical product of Molise and neighboring regions; it follows the same production of the Fior di latte but the short drying of a few days gives it a more concentrated flavor and a more compact paste
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SUGGESTIONS	We suggest to try it to enrich salads or skewers; also ideal for cooking in all hot preparations
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