

SCAMORZA AFFUMICATA



CODE	24811
COUNTRY OF ORIGIN	Italy, Molise
TYPE OF MILK	Cow's milk
WEIGHT	180 g

Scamorza hot smoked, according to the traditional technique

DESCRIPTION	Smoked stretched curd cheese produced by the Latteria del Molise with pasteurized cow's milk
APPEARANCE	The pasta is soft and slightly elastic, white; the thin skin has a hazelnut color
TASTE	The sweet taste of milk is enriched by a pleasant smoky note
MATURING	Not expected
PRODUCER	Latteria del Molise - Mirabello Sannitico (CB) - Molise
CURIOSITY	The smoking process is done as it was once, hot and with wooden shavings
SUGGESTIONS	It gives a pleasant smoky note to salads and is particularly suitable for baking in the oven