

GORGONZOLA & MASCARPONE



CODE	20982
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	1,5 approx

Creamy cheese obtained from the combination of mascarpone and gorgonzola

DESCRIPTION	Cheese produced by mixing Gorgonzola and mascarpone
APPEARANCE	Parallelepiped with flat faces, the pasta is creamy, white and straw-colored, mildly moldy
TASTE	Sweet and delicate
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
OUR SELECTION	The gorgonzola and mascarpone are arranged in horizontal layers and integrate perfectly their flavours, creating a new cheese with a delicious taste and a strong personality
SUGGESTIONS	Good base to combine with nuts, pistachios or even celery