

## DOLCE CAPRIZIOLA CAROZZI



<b>CODE</b>	21001
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>WEIGHT</b>	3 kg approx, half wheel

Blue cheese produced with goat's milk

<b>DESCRIPTION</b>	Creamy blue cheese made with whole goat's milk
<b>APPEARANCE</b>	The pasta is typically sliced by the presence of numerous green-blue veins due to the growth of moulds in the holes left by the needles
<b>TASTE</b>	The taste is sapid and slightly spicy; the full and typical flavour of goat's milk combines with that of the moulds, resulting in a delicate and inviting fragrance
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>OUR SELECTION</b>	Goat cheese, produced with a traditional technique and a maturing of just 60 days, to obtain a soft and creamy paste, with a very delicate flavour and aroma but unmistakable
<b>CURIOSITY</b>	The production technique is traditional: processing takes place in a boiler room and also salting is done dry according to the evolution of traditional centenary practices
<b>SUGGESTIONS</b>	Try it on olive bread