

## DOLCE CAPRIZIOLA CAROZZI



CODE	21001
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	3 kg approx, half wheel

Blue cheese produced with goat's milk

DESCRIPTION	Creamy blue cheese made with whole goat's milk
APPEARANCE	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
TASTE	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
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	Try it on olive bread