

ROBIOLINA



CODE	21004
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	100 g

Very soft and spreadable cheese, produced in Valsassina

DESCRIPTION	Pasteurised whole cow's milk
APPEARANCE	It has a characteristic cube shape with a soft consistency and a white paste without rind
TASTE	The taste is sweet and delicate, typical of the cream, with some slightly sour notes
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
SUGGESTIONS	Ideal on a canapé with salmon, walnuts, tuna and dried tomatoes or to fill pies and rolls; interesting also added in soups or to finish pasta or risotto