

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

TASTEThe 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

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