

RASCARD CHEESE



CODE	31218
COUNTRY OF ORIGIN	Italy, Aosta Valley
TYPE OF MILK	Raw Cow's milk
WEIGHT	8,5 kg approx

Mountain cheese with a soft paste and a washed rind

DESCRIPTION	Raw cow's milk, obtained from cows feeded with mountain herbs
APPEARANCE	The rind is thin, with an orange colour; the paste is ivory white, with small eyes scattered across
TASTE	Sweet, fondant to the palate, with notes of washed rind; the texture of the paste is really charming
MATURING	At least 60 days
PRODUCER	Nicoletta - Donnas (AO) - Valle d'Aosta
OUR SELECTION	An excellent washed rind cheese, fragrant and tasty, which once again highlights the great experience of the affineur Nicoletta
SUGGESTIONS	This cheese melts perfectly; try it over a slice of bread, over polenta, to enrich first dishes, in sandwiches and also over pizza. Very interesting the pairing with a resinous dark beer or with the pear Martin Sec: the acidic note and the grainy texture of the pear enhance the sweetness and softness of Rascard