

## MASCARPONE MAMBELLI



CODE	21506
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	500 g

Artisanal mascarpone in 500 g pack, produced with cow milk and cream

DESCRIPTION	Cream and pasteurized milk, without added preservatives
APPEARANCE	Creamy, spreadable, with the white colour of the cream
TASTE	Sweet with notes of milk and cream
PRODUCER	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
OUR SELECTION	It is obtained with the traditional technique, which allows the cheese to rest overnight in cotton clothes; the packaging takes place the day after; this process preserves all the characteristics of fresh cream
CURIOSITY	Thanks to its craftsmanship Mascarpone Mambelli ranked in the top 4 best mascarpone classification according to Gambero Rosso, an influential italian food and beverage magazine
SUGGESTIONS	Great as a table cheese, ideal for the preparation of ice cream and dessert, but also in creams, in mousse or in quiches, on breads with jams or anchovy fillets, to enrich tortellini or boiled potatoes, to finish a risotto