

UOVO DI CAPRA



CODE	21215
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Raw Goat's milk
WEIGHT	6 pieces x 150 g approx

Goat egg-shaped robiola with goat's heart with saffron

DESCRIPTION	Whole raw goat's milk from a single farm near the dairy
APPEARANCE	Cut in half it really looks like a hard-boiled egg, the outer part is natural robiola, the center is yellow because it is a saffron flavored robiola
TASTE	Fresh and sour notes of goat's milk
MATURING	At least 15 days
PRODUCER	Lavialattea - Brignano Gera d'Adda (BG) - Lombardy
OUR SELECTION	What we liked about Valentina and Roberto is the philosophy, working mostly with raw milk, without using machinery, with great respect for milk and for those who produce it
CURIOSITY	Valentina Canò and Roberto Facchetti, companions in life and work, were breeders before being producers. Precisely for this their first value is to know the animal that supplies the raw material. The milk is immediately processed raw as soon as it arrives at the dairy, with a completely manual procedure: mechanical tools and pumps are not used, given the delicacy of goat's milk