

## UOVO DI CAPRA



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

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

<b>DESCRIPTION</b>	Whole raw goat's milk from a single farm near the dairy
<b>APPEARANCE</b>	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
<b>TASTE</b>	Fresh and sour notes of goat's milk
<b>MATURING</b>	At least 15 days
<b>PRODUCER</b>	Lavialattea - Brignano Gera d'Adda (BG) - Lombardy
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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