

CANDIDUM



CODE	31600
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	280 g approx

Small cheese with a soft texture and bloomy rind, with marked notes of milk

DESCRIPTION	Raw cow's milk cheese aged at least 3 weeks, made with the milk of 15 Swiss Brown cows reared on the farm
APPEARANCE	Small-sized cheese, with a white bloomy rind and a soft paste texture with small to medium eyes scattered across
TASTE	Sweet, with notes of milk and with a slight acidity that makes it very interesting; the rind is slightly pronounced when tasted
MATURING	At least 3 weeks
PRODUCER	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
OUR SELECTION	Eggemo cheeses immediately exerted a great fascination in us: to the sight, nose and palate they tell of the passion and commitment of the Steiner family in telling all-round the land from which they come
CURIOSITY	A cheese that also lends itself to maturation longer than 3 weeks: as the maturation progresses, the creaminess increases, but also the thickness of the rind
SUGGESTIONS	Thanks to its sweetness it goes perfectly with appetizers, salads and also desserts