

## CANDIDUM



CODE	31600
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	300 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	A small cheese, with a white bloomy rind and a thick felt. The paste is soft and melting and it is ivory white in colour, soft, moist and smooth, the undercrust is thin and the eyes are irregular, medium and uniform. The white bloomy rind is uniform over the whole surface
TASTE	Sweet, lactic, with a slight acidity that makes it very intriguing; on the palate, it opens up to vegetal notes, fresh mushrooms, undergrowth and heavy cream. The rind is slightly pronounced and the taste persistence is medium-low
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 and hints of mould
SUGGESTIONS	Thanks to its sweetness it goes perfectly with appetizers, salads and also desserts