

## LARIX



<b>CODE</b>	31604
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	280 g approx

Small cheese with a bloomy rind and refined with larch needles

<b>DESCRIPTION</b>	Small cheese with a bloomy rind made with raw cow's milk and refined with toasted larch needles collected by Michael in the woods surrounding the Eggemoa farm
<b>APPEARANCE</b>	The rind is bloomy and covered with toasted larch needles; the paste is soft and captivating
<b>TASTE</b>	Delicate, sweet and elegant; the use of larch needles in refining is interesting: the essential oil warms the palate in the finish by adding complexity in tasting
<b>MATURING</b>	At least 5 weeks
<b>PRODUCER</b>	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
<b>OUR SELECTION</b>	Eggemoa 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
<b>CURIOSITY</b>	Almost all Eggemoa cheeses have Latin names: a choice by Michael not to forget that the dairy culture has its roots in Roman times
<b>SUGGESTIONS</b>	Eggemoa cheeses all have an edible rind, in fact they are treated only with salted water and refined with natural ingredients added to the rind before packaging: removing the rind would be a real shame!