

LARIX



CODE	31604
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	300 g approx

Small cheese with a bloomy rind and refined with toasted larch needles

DESCRIPTION	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
APPEARANCE	Tomette with a bloomy rind, refined on the surface with toasted larch needles; the paste is soft and appealing
TASTE	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
MATURING	At least 5 weeks
PRODUCER	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
OUR SELECTION	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
CURIOSITY	Almost all Eggemoa cheeses have Latin names: a choice by Michael not to forget that the dairy culture has its roots in Roman times
SUGGESTIONS	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!