

FORMAGGIO "TATIE" WITH VERMOUTH VASETTO



CODE	30835
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Cow's milk
WEIGHT	250 g

Creamy blue cheese mixed with mascarpone and Vermouth

DESCRIPTION	Creamy blue cheese, obtained by working mascarpone and vermouth together with the cheese, in an elegant ceramic pot
APPEARANCE	Particularly creamy
TASTE	Balanced, the sweetness of mascarpone goes perfectly with the bitterness of vermouth and moulds
MATURING	Not expected
PRODUCER	Latteria Moro Sergio - Oderzo (TV) - Veneto
OUR SELECTION	A cheese born from the intuition of the maitre fromager Alberto Marcomini and realised thanks to the expert hands of Latteria Sergio Moro
CURIOSITY	This cheese has been inspired by the French cousins: at Christmas time, in the Auvergne region, blue cheese is traditionally processed together with cream and sauternes wine. Hence the idea of an Italian reinterpretation using a Piedmontese blu cheese, mixed with mascarpone and red vermouth
SUGGESTIONS	A meditation cheese, but also a perfect ingredients for many recipes: whipped up in a risotto, paired with a beef tartare or melted in the oven on a millefeuille of pumpkin and porcini mushrooms