

# FORMAGGIO "TATIE" CON VERMOUTH VASETTO



<b>CODE</b>	30836
<b>COUNTRY OF ORIGIN</b>	Italy
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	3 kg approx

Erborinato "Tatie" cremoso con Vermouth

<b>DESCRIPTION</b>	Creamy blue cheese, obtained by working mascarpone and vermouth together with the cheese
<b>APPEARANCE</b>	Particularly creamy and to be worked with a spoon
<b>TASTE</b>	Balanced, the sweetness of mascarpone goes perfectly with the bitterness of vermouth and moulds
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Latteria Moro Sergio - Oderzo (TV) - Veneto
<b>OUR SELECTION</b>	A cheese born from the intuition of the maitre fromager Alberto Marcomini and which sees its realization delivered to the expert hands of the Dairy Moro Sergio
<b>CURIOSITY</b>	This cheese comes from an inspiration collected by the French cousins: in the Auvergne region, tradition has it that in the festivities blue cheese is processed together with cream and sauternes wine. Hence the idea of proposing an all-Italian version with blue cheese Piedmontese, mascarpone and red vermouth
<b>SUGGESTIONS</b>	Try it in a risotto, with a tartare beef or melted in the oven on a millefeuille of pumpkin and porcini mushrooms