

FORMAGGIO "TATIE" CON VERMOUTH VASETTO



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

Erborinato "Tatie" cremoso con Vermouth

DESCRIPTION	Creamy blue cheese, obtained by working mascarpone and vermouth together with the cheese
APPEARANCE	Particularly creamy and to be worked with a spoon
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 which sees its realization delivered to the expert hands of the Dairy Moro Sergio
CURIOSITY	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
SUGGESTIONS	Try it in a risotto, with a tartare beef or melted in the oven on a millefeuille of pumpkin and porcini mushrooms