

CAMEMBERT DI BUFALA CAROZZI



CODE	20945
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COUNTRY OF ORIGIN	Italy
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TYPE OF MILK	Buffalo's milk
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WEIGHT	300 g approx
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Small buffalo cheese with bloomy rind

DESCRIPTION

Small cheese with a bloomy rind and made with buffalo milk

APPEARANCE

Small in size, the rind is smooth and thin, white in colour; the paste has a shiny texture, milky white color and soft consistency, which becomes more and more creamy with the maturation

TASTE

Sweet and silky, it has typical notes of yoghurt and mushrooms

MATURING

At least 7 days

PRODUCER

Carozzi Formaggi - Pasturo (LC) - Lombardy

CURIOSITY

It is a camembert produced and matured entirely in Italy but which is inspired by the famous French cheese