

# CAMEMBERT DI BUFALA CAROZZI



<b>CODE</b>	20945
<b>COUNTRY OF ORIGIN</b>	Italy
<b>TYPE OF MILK</b>	Buffalo's milk
<b>WEIGHT</b>	200 g approx

Small buffalo cheese with bloomy rind

<b>DESCRIPTION</b>	Small cheese with a bloomy rind and made with buffalo milk
<b>APPEARANCE</b>	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
<b>TASTE</b>	Sweet and silky, it has typical notes of yoghurt and mushrooms
<b>MATURING</b>	At least 7 days
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>CURIOSITY</b>	It is a camembert produced and matured entirely in Italy but which is inspired by the famous French cheese