

CAMEMBERT DI CAPRA CAROZZI

| CAROZZI Camembar di Capra | CODE | 20944 |
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| | | Italy |
| | TYPE OF MILK | Goat's milk |
| | WEIGHT | 300 g approx |
| Small goat cheese with bloomy rind | | |
| DESCRIPTION | Small goat cheese with a bloomy rind and made with goat's milk | |
| APPEARANCE | Small in size, it has a smooth and thin rind, with a white color; the paste is smooth and matte, white in color ivory and with a soft but firm texture | |
| TASTE | Sweet and silky, with notes of meadows and hazelnuts | |
| 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 | |
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