

CAMEMBERT DI CAPRA CAROZZI



CODE	20944
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COUNTRY OF ORIGIN	Italy
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TYPE OF MILK	Goat's milk
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WEIGHT	300 g approx
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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