

CAMEMBERT DI CAPRA CAROZZI



CODE	20944
COUNTRY OF ORIGIN	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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