

## MASCARPONE CAROZZI



**CODE** 20984

**COUNTRY OF ORIGIN** Italy

**TYPE OF MILK** Cow's milk

**WEIGHT** 250 g

Typical mascarpone of Lombardy area, very creamy

<b>DESCRIPTION</b>	Typical mascarpone of Lombardy area, very creamy, produced exclusively with milk cream and citric acid
<b>APPEARANCE</b>	Cremoso e spalmabile, di colore bianco panna
<b>TASTE</b>	The taste is sweet, with notes of milk and cream
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>SUGGESTIONS</b>	Excellent with cocoa and sugar, with sweet liqueurs such as rosolio and rum, and as an ingredient in delicious creams. Try it in a piadina with Culatello and orange marmalade

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