

MASCARPONE CAROZZI



CODE	20984
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Cow's milk
WEIGHT	250 g

Typical mascarpone of Lombardy area, very creamy

DESCRIPTION	Typical mascarpone of Lombardy area, very creamy, produced exclusively with milk cream and citric acid
APPEARANCE	Cremoso e spalmabile, di colore bianco panna
TASTE	The taste is sweet, with notes of milk and cream
MATURING	Not expected
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
SUGGESTIONS	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