

# FORMAGGIO LAURIN



<b>CODE</b>	31380
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	6,5 kg approx

Mountain cheese with a washed rind and aged for at least 60 days

<b>DESCRIPTION</b>	Washed rind cheese produced with whole raw mountain milk obtained from Pezzata Rossa cows
<b>APPEARANCE</b>	The rind has an orange colour due to the traditional washing with water and salt; the paste is ivory white in colour, soft and with diffuse holes
<b>TASTE</b>	Sweet, melting and complex: on the palate it releases notes of hay, hazelnut, undergrowth and damp cellar
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Caseificio Sociale Catinaccio - Vigo di Fassa (TN) - Trentino Alto Adige
<b>OUR SELECTION</b>	Filippo and Luigi are two guys who have decided to transform the raw milk from their mountain farms to create cheeses that they combine technology and tradition to make the most of the raw material
<b>CURIOSITY</b>	The feeding of the Pezzata Rossa breed cows from which the milk for Laurin is obtained are fed with first and second cut hay, barley, soy and corn, without using any type of silage
<b>SUGGESTIONS</b>	Ideal in pureness at room temperature or try it to prepare an Italian Raclette