

# CREMINO ERBORINATO AL TARTUFO



<b>CODE</b>	21252
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	1,6 kg approx

Creamy blue cheese enriched with black summer truffle

<b>DESCRIPTION</b>	Blue cheese produced with pasteurized whole cow's milk and black summer truffle paste
<b>APPEARANCE</b>	It has a very creamy consistency; the paste is ivory white in colour with evident streaks due to marbling and grafting drilling of a pasta based on black summer truffle
<b>TASTE</b>	Sweet and creamy, captivating, with a well-balanced characteristic aroma of truffles
<b>MATURING</b>	At least 50 days
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>SUGGESTIONS</b>	Perfect spread on croutons of black bread to accompany a delicious aperitif