

CREMINO ERBORINATO AL TARTUFO



CODE	21253
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	750 g approx

Creamy blue cheese enriched with black summer truffle

DESCRIPTION	Blue cheese produced with pasteurized whole cow's milk and black summer truffle paste
APPEARANCE	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
TASTE	Sweet and creamy, captivating, with a well-balanced characteristic aroma of truffles
MATURING	At least 50 days
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
SUGGESTIONS	Perfect spread on croutons of black bread to accompany a delicious aperitif