

GRAN KINARA



CODE	33950F08
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	4,5 kg

Hard cheese produced with vegetable rennet and matured for at least 12 months

DESCRIPTION	A hard paste cheese made with vegetarian rennet and raw cow's milk, without lysozyme that is aged for at least 12 months
APPEARANCE	The wheel is compact and its rind is thick; the colour of the rind is yellow to amber. The paste is compact and hard while its colour is pale- yellow
TASTE	At the maturity of 7 months the taste is delicately sweet, medium to the palate. The aftertaste is round, slightly salty with hints of herbs and grass
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	When we met Egidio and Mario we were very impressed with the enthusiasm they put into their projects and the desire to experience new things like the use of mechanical cleaning agents for milk. We propose the first long-seasoned and long-lasting cheese made with vegetable rennet, Cynara cardunculus, a unique product of its kind that has caught our attention
SUGGESTIONS	The floral notes of Gran Kinara make it perfect when freshly grilled with a blowtorch and paired with toasted Tuscan bread, wild herbs and fresh lemon peel. Try it cut into petals on an artichoke carpaccio