

TENERELLA



CODE	30416
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	1,8 kg approx

Fresh caciotta style cheese with a slightly bloomy rind

DESCRIPTION	Cow's milk cheese aged at least 20 days, with a light bloomy rind; plain in taste and very versatile
APPEARANCE	The rind is slightly bloomy, the paste is white in colour with small scattered eyes; the undercrust tends to become creamy as the cheese matures
TASTE	Mild, with lactic notes of yoghurt and hints of lemon zest
MATURING	at least 10 days
PRODUCER	Caseificio Dalla Valentina - Velo Veronese (VR) - Veneto
OUR SELECTION	The Dalla Valentina dairy, located on the foot of the Lessinia Natural Park in northern Verona, processes milk from about twenty local farms throughout the year, managing the daily milk collection round. From June to September, it also produces alpine cheeses with milk collected from 10 mountain dairies located between 1,300 and 1,600 metres above sea level, giving rise to the '10 Malghe' project
SUGGESTIONS	Excellent to eat as it is, but also very versatile in cooking thanks to its simplicity