

KINARA



CODE	33961
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	250 g

Portion of 250 g of cheese produced with vegetable rennet, aged 10 months

DESCRIPTION	A hard paste cheese made with vegetarian rennet and raw cow's milk, without lysozyme
APPEARANCE	The rind is amber in colour, the paste is straw-coloured, with no eyes
TASTE	Sweet and mild, with a pleasant aroma of herbs and toasted fruit
MATURING	at least 18 months
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	We have been working with Fattorie Fiandino in Piedmont for years and their work is guided by some certainties: an ideal microclimate for the production of high-quality milk, a short supply chain and attention to animal welfare, and a capacity for innovation that has led them to develop a top-quality processing method for butter and a patent for the Kinara method
CURIOSITY	The Kinara Method was patented in 2010 by Fattorie Fiandino, drawing on an idea that Grandfather Magno had after the First World War about using wild thistle to curdle cheese when animal rennet was scarce and expensive. Egidio and Mario Fiandino found their grandfather's notes and carried out a series of tests before registering the patent. The Kinara Method is based on the use of an extract from the inflorescence of the thistle with coagulating properties: cheeses produced with vegetable thistle rennet have characteristic floral notes
SUGGESTIONS	To be grated over pasta and risotto, it is a valuable ally in all vegetarian dishes, given the presence of vegetable rennet