

YOGURT INTERO NATURALE - CHIURO



CODE	21528
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	500 g

Plain yoghurt made with milk from Valtellina, naturally thick and creamy

DESCRIPTION

Pasteurised whole cow's milk from Valtellina, sourced from farms that care about animal welfare; the milk is processed with the addition of live lactic cultures, respecting the natural acidification process

APPEARANCE

It has a beautiful white colour and a thick, creamy texture

TASTE

Sweet, delicate, with pleasant lactic notes and a hint of acidity

PRODUCER

Latteria di Chiuro - Chiuro (SO) - Lombardy

OUR SELECTION

The local milk, collected daily, is processed for the production of yoghurt and cheese within a few hours of milking, in a modern and efficient dairy: a short, transparent and controlled supply chain

CURIOSITY

This yoghurt contains no added sugar, thickeners or additives

SUGGESTIONS

Perfect as it is and excellent for enriching baked desserts or for making instant ice cream with yoghurt and frozen fruit; also perfect for sauces and dips