

MORLACCO BABY



CODE	20850
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	3 kg approx

Small version of the traditional Morlacco cheese from Veneto

DESCRIPTION	Pasteurised cow's milk cheese with raw paste, slightly rinded; typically savoury and with a creamy texture
APPEARANCE	The rind is thin and the heel is supported by a band of balsa wood strips; the cheese tends to develop proteolysis as it matures, until it becomes creamy and melts in the mouth
TASTE	Mild and milky, savoury as per tradition, with light hints of mushroom notes, particularly champignon, and yeast
PRODUCER	Caseificio Castellan - Rosà (VI) - Veneto
OUR SELECTION	A cheese produced by Caseificio Castellan that meets the growing demand for soft cheeses with a strong flavour, in a size that is suited to the current demand for smaller cheeses
SUGGESTIONS	A versatile ingredient, try it in a risotto with mushrooms and crème fraîche, on a white pizza with red radicchio di Treviso, pumpkin or asparagus, or in a tapa with soppressa. Please note: the rind is treated with mould inhibitor, so it should be removed before consumption