



FORMAGGIO KINARA AL TARTUFO

CODE 33959F08

WEIGHT 4,5 kg aprox

Kinara cheese enriched with summer truffle shavings

DESCRIPTION

Hard cheese, produced with raw Piedmontese cow's milk and vegetable rennet according to the Kinara method, without lysozyme, with the addition of summer truffle shavings (1.5%)

APPEARANCE

The rind is compact and amber-coloured, the paste is straw-coloured and free of eyes, with evident flakes of black truffle scattered throughout

TASTE

Sweet and smooth, with a well-balanced truffle flavour that is never cloying.

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

Excellent served in pieces as an appetiser or shaved over raw beef tartare, it can also be grated over pasta and risotto dishes; it pairs well with light white and red wines or sparkling wines