

ERBI'



CODE	21494
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	2,5 kg approx

Small cow's milk toma cheese, enriched with herbs

DESCRIPTION	Small cheese produced with raw cow's milk and vegetable rennet, enriched in the centre with a mixture of herbs; aged for at least 2 months
APPEARANCE	A cheese with a compact, elastic texture, medium-small eyes and an original central band containing a blend of herbs that enriches the cheese
TASTE	Mild and complex, with lactic notes enhanced by the blend of herbs used, including thyme, savory and oregano in particular
MATURING	At least 60 days
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	With this toma cheese, Fattorie Fiandino reinterprets the freshness of herbs in a refined way: the balance between the vegetable component and the sweetness of the milk make it elegant and versatile
CURIOSITY	We have been working with Fattorie Fiandino in Piedmont for years and their work is guided by some certainties: an ideal microclimate for producing 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 butter production process and patent the Kinara method for the use of vegetable rennet
SUGGESTIONS	Excellent on its own, try it paired with delicate cured meats or cooked ham with herbs