

LOU JAUN



CODE	21495
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 turmeric

DESCRIPTION	Small cheese produced with raw cow's milk and vegetable rennet, enriched with turmeric and aged for at least 2 months
APPEARANCE	Cheese with an original texture and intense yellow rind due to the addition of turmeric to the milk; the texture is compact and elastic, with medium- small eyes
TASTE	Equilibrated and mild, with lactic notes balanced by the light aromatic notes of turmeric
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	This cheese produced by Fattorie Fiandino combines the local cheese-making tradition of toma cheese with more contemporary influences, linked to the use of an oriental spice such as turmeric
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	Ideal for serving at the counter or for creative platters: its vibrant colour is sure to stand out among other offerings; also excellent in hot dishes, where it releases an inviting aroma and a pleasant creaminess