

## MASCARPONE MAMBELLI



<b>CODE</b>	21505
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	250 g

Artisanal mascarpone in 250 g pack, produced with cow milk and cream

<b>DESCRIPTION</b>	Artisanal mascarpone produced with cream and pasteurized milk, without added preservatives
<b>APPEARANCE</b>	Creamy, spreadable, with the white colour of the cream
<b>TASTE</b>	Sweet with notes of milk and cream
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
<b>OUR SELECTION</b>	It is obtained with the traditional technique, which allows the cheese to rest overnight in cotton rags; the packaging takes place the day after; this process preserves all the characteristics of fresh cream
<b>CURIOSITY</b>	Thanks to its craftsmanship Mascarpone Mambelli ranked in the top 4 best mascarpone classification according to Gambero Rosso (2018), an influential Italian food and beverage magazine
<b>SUGGESTIONS</b>	Great as a table cheese, ideal for the preparation of ice cream and dessert, but also in creams, in mousse or in quiches, on breads with jams or anchovy fillets, to enrich tortellini or boiled potatoes, to finish a risotto