

## MORLACCO LA ROCCA



<b>CODE</b>	30251
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	5,5 kg approx

Soft raw milk cheese produced in a small dairy

<b>DESCRIPTION</b>	Soft raw milk cheese produced in a small dairy
<b>APPEARANCE</b>	The rind is very thin and its color is white. The paste is white too
<b>TASTE</b>	The taste is milky, buttery with hints of lemon and grass. The aftertaste is fresh, milky with the aroma of the milk and the animal
<b>MATURING</b>	At least 10 days
<b>OUR SELECTION</b>	Enrico is a cheese master. He produces this cheese with passion and dedication. Over the years he made some brave choices that have improved a lot the quality of his cheeses. For example, he feeds his cows without using silage, so the milk is less but of superior quality. He makes his Morlacco only with raw milk, salt and rennet without the use of other
<b>CURIOSITY</b>	Enrico has been working in the dairy for nearly 40 years. His great passions are the mountains and the cheese making. When young, he visited various dairies to learn the art of the production of the Morlacco. Then he decided to acquire some cows and start producing his hand crafted cheese. He has always stayed faithful to the traditional methods, the ones he discovered in the years of his youth
<b>SUGGESTIONS</b>	To be eaten cool but not cold, cut into small cubes in a mixed salad or cut into thin slices on the top of a good polenta