

STEINER



CODE	31602
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	280 g approx

Small cheese with a washed rind, with a soft and captivating texture

DESCRIPTION	Raw cow's milk cheese obtained from cows bred in Valle Aurina, fed on pasture in summer and with hay in winter; aged at least 5 weeks
APPEARANCE	The rind is washed, with a characteristic orange colour; the paste is soft, with scattered eyes that rightly lets you imagine a particularly melting texture on the palate
TASTE	Elegant, fragrant and persistent; fully respects the expectations for a "mountain" cheese
MATURING	At least 5 weeks
PRODUCER	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
OUR SELECTION	Eggemoa cheeses immediately exerted a great fascination in us: to the sight, nose and palate they tell of the passion and commitment of the Steiner family in telling all-round the land from which they come
CURIOSITY	It all started with this cheese: Michael began his journey as a cheesemaker and affineur by developing this recipe, conceived by his parents but revisited by him to adapt it to a small and soft cheese. This cheese therefore tells the story of the family Steiner, from which the name of the cheese also derives
SUGGESTIONS	A cheese that supports strong combinations: a white wine aged in barrique or a good steak. Delicious also on breads, also interesting in cooking