

HERBARIUS



CODE	31603
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	280 g approx

Washed rind small cheese refined with fenugreek

DESCRIPTION	Small cheese with a washed rind produced with raw milk obtained from cows reared in Valle Aurina; it is refined with fenugreek, the spice also used in the famous South Tyrolean bread 'schuttelbrot'
APPEARANCE	The washed rind is covered with fenugreek; the paste has a melting but firm texture
TASTE	Sweet, pleasantly soft on the palate, characterized by the fenugreek with which it is refined; it reminds the typical South Tyrolean bread
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
SUGGESTIONS	Eggemoa cheeses all have an edible rind, in fact they are treated only with salted water and refined with natural ingredients added to the rind before packaging: removing the rind would be a real shame! We suggest to taste it as an original version of the french "roti", it goes very well also with an onion mostarda, a chutney with pruns, Teroldego wine and red radicchio or with a slice of sourdough bread. As for the wine we recommend a white wine of medium structure with slightly shy aromatic range, well perceptible acidity, flavour and softness