

MONTEBORE



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| CODE | 31263 |
| COUNTRY OF ORIGIN | Italy, Piedmont |
| TYPE OF MILK | Raw Cow's milk Goat's milk Sheep's milk |
| WEIGHT | 750 g approx |

Mixed raw milk cheese which shape reminds a wedding cake

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| DESCRIPTION | Cheese made with raw milk from cow, sheep and goat |
| APPEARANCE | The rind is initially smooth and moist and then, with aging, it becomes drier and more wrinkled; the colour ranges from white to straw yellow. The paste it is smooth or slightly glazed, white in colour with various shades |
| TASTE | At smell there are light animal sensations and spicy notes. At taste, at the beginning, it is basically milky and buttery, while in the finish you can feel notes of chestnut with herbaceous and sulphurous sensations |
| MATURING | At least 20 days |
| PRODUCER | Caseificio Terre Del Giarolo - Fabbrica Curone (AL)- Piedmont |
| OUR SELECTION | A gem of the dairy production that couldn't be missing in our assortment! |
| CURIOSITY | A cheese that had completely disappeared but was recovered in the late 90s thanks to Roberto and Agata. To learn the production techniques they asked to Mrs. Caterina, one of the few people left who still know the secrets for the production of this cheese, secrets handed down by word of mouth from family to family. In 1999, after being presented at Cheese (Slow Food fair) and having met with enormous success, it was called the 'miracle of rescued cheese' |
| SUGGESTIONS | It can be served throughout the meal or also excellent for filling fresh pasta or for whipping risotto; to try in combination with hazelnuts, figs, sweet and sour cherries or pink grapes |