

PICCOLO FIORE DI BUFALA AL TARTUFO



CODE	30331
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Buffalo's milk
WEIGHT	250 g

Bloomy rind cheese made with buffalo milk and black summer truffle

DESCRIPTION	Bloomy rind cheese made with italian buffalo milk and stuffed with black summer truffle
APPEARANCE	The rind is thin and white in colour, due to the presence of molds; the paste is soft, without holes, slightly chalky in the fresher and creamier product in the mature one
TASTE	Slightly acidic, with pleasant lactic and animal sensations, well balanced by the truffle
MATURING	At least 10/15 days
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	A cheese capable of elegantly balancing the notes of truffles with those typical of buffalo milk. It is produced by Latteria Perenzin a dairy with 120 years of history behind it, managed by Emanuela Perenzin together with her children Erika and Matteo
SUGGESTIONS	Excellent as a first cheese on a cutting board, but also for the preparation of first courses or on pizza