

SIMONE



CODE	31654
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	250 g approx

A soft tomette made with raw milk and chilli pepper, with a warm spiciness

DESCRIPTION	Soft, raw milk cheese with added chilli pepper
APPEARANCE	The paste is elastic and creamy with a slight internal breakage. Chilli pieces are evident in both the rind and the paste, which also give the cheese a nice overall reddish colour
TASTE	This cheese expresses its lively character thanks to the spicy flavour of the chilli pepper, which releases a warm spiciness in the finish
MATURING	At least 30 days
PRODUCER	Moar in Margen del Leitner Karl - Terento (BZ) - Trentino Alto Adige
OUR SELECTION	Moar in Margen means "old farm in the wet meadow" and is a small family business located at the beginning of the Val Pusteria. They own 25 cows, mainly fed with self-produced hay, and it is exclusively their milk that is used in the production of the cheeses: raw-milk and soft cheeses
CURIOSITY	Simone is also Liliane-based, this time with the addition of chilli
SUGGESTIONS	It goes well with sweet fruit, such as dates or figs, or together with cured meats and pickles for a bitter-sweet contrast that is truly incredible!