

CACIOTTONA DI CAPRA AL TIMO



CODE	30642
COUNTRY OF ORIGIN **	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	200 g approx

**** ATTENTION: the origin of the raw material may be different**

Portioned goat's milk cheese refined with Sicilian thyme leaves

DESCRIPTION	Portions of caciottone made from goat's milk refined with scented thyme, matured for at least 2 months
APPEARANCE	The rind is thin and covered with dried thyme, the paste is firm, without any eyes and ivory white in colour
TASTE	The persistence of the thyme aroma and the hint of goat cheese blend perfectly, providing an aromatic, elegant sensation with a Mediterranean character; the palate is pleasantly melting
MATURING	At least 3 months
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin has been running the family dairy, that has been active for over 120 years, with determination and in which she envisioned herself already at a very young age. Today she is supported by her children who represent the fifth generation of the Perenzin family: Matteo takes care of production while Erika looks after the PER Bottega & Cheese Bar and the dairy shop
SUGGESTIONS	Ideal to top a vegetable pasta, interesting and original in the filling of a burger; it goes very well with dried or semi-dried tomatoes