

TANJA



CODE	31650
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	250 g approx

Raw cow's milk cheese with a semi-hard paste

DESCRIPTION	Raw cow's milk cheese with a semi-hard texture
APPEARANCE	Formaggio a crosta lavata di colore avorio, la proteolisi avanza dal sottocrosta verso il cuore
TASTE	It reveals a fresh acidity accompanied by warm notes of cooked butter, bread crust and ripe fruit and mushroom
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	A unique cheese, which has its own recipe and it is different from all other cheeses
SUGGESTIONS	It pairs well with fruits such as pears and apples, along with spicy mustards, pickles, salami, or speck