

LILIANE



CODE	31651
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	250 g approx

Soft sweet cheese

DESCRIPTION	Soft cheese made from raw milk with a milky-creamy flavour
APPEARANCE	Yellow in colour, with slight eye formation and a creamy yet elastic texture
TASTE	Sweet, buttery, well balanced. The salt does not take over and the aftertaste gives notes of undergrowth and damp cellar
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	the rind is washed with water, salt, and Brevibacterium Linens added
SUGGESTIONS	Ideal to serve on a cheese platter with slices of apple and pear, mustard, honey, and walnuts, or as a centrepiece in a puff pastry crust, or as a fondue in a hollowed-out loaf