

RAUCHERKASE



CODE	31652
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	250 g approx

Smoked soft cheese made with raw cow's milk

DESCRIPTION	Raw cow's milk soft cheese. Raucherkase, or smoked cheese, is the smoked version of Liliane and is matured in a natural crust. Smoking is done by burning berries and mountain essence
APPEARANCE	Raucherkase has a slightly broken, soft dough and creamy texture. The paste is ivory white in colour while the crust has a darker shade due to smoking
TASTE	Intense, the smoking gives the cheese an aromatic and incisive flavour
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	Raucherkase è la versione affumicata di Liliane: viene posta dentro una stufa per qualche minuto con legno di ginepro e altre essenze di montagna
SUGGESTIONS	Savoured au naturel, it reveals its true essence. Also excellent in combination with lime honey or Fruit of the Garden mustards