

BRENNESSEL



CODE	31653
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	250 g approx

Soft cheese made from raw cow's milk with nettle

DESCRIPTION	Soft cheese made from raw cow's milk with nettle
APPEARANCE	Soft and creamy, it has an elastic paste and a delicate taste. The presence of nettles creates a unique green marbling within the paste and on the rind
TASTE	The flavour is sweet and bold, with clear aromatic notes - especially in the finish - related to the characterising ingredient, together with hints of mushroom, cooked butter and yeast. The herbaceous and earthy aroma of nettles gives a slightly bitter and very distinctive 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	Brennessel in German means nettle, precisely to recall the main ingredient of the caciotta, similar to Liliane but flavoured
SUGGESTIONS	Excellent eaten on its own at the start of a meal, but also grated over a dish of tagliolini or to cream a risotto for a particularly refined taste