

PFEFFER



CODE	31655
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	250 g approx

Soft cheese with raw cow's milk covered with ground black pepper

DESCRIPTION	Soft, raw-milk tomme completely covered with ground black pepper. This is the basis of the Liliane'
APPEARANCE	A soft cheese with pepper, it has a slightly cracked, elastic paste and creamy texture. Evident presence of black pepper covering the entire rind
TASTE	Well balanced, the presence of pepper is strong, giving a great kick, it goes well with the butteriness of the base cheese
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	Pfeffer means pepper in German and it is characterised by the same base as Liliane
SUGGESTIONS	Its round taste makes it suitable for all occasions, to satisfy the most sophisticated palates. It can also be consumed alone, as an aperitif in combination with a mineral white wine such as a Soave, a Ribolla gialla, a Collio or a Lugana Doc. Recommended to enrich meat dishes such as Mexican-style chicken or fresh pasta served with a white meat ragout. Remove the crust if you are sensitive to the intensity of pepper