

CREMOSO AL RAFANO



CODE	21242
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	100 g

Fresh spreadable cheese flavored with horseradish

DESCRIPTION	Horseradish cream made with only Italian milk, cream, and horseradish root
APPEARANCE	Cheese with a creamy, easily spreadable consistency
TASTE	Horseradish adds a refreshing kick to the cheese
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
OUR SELECTION	The Carozzi family has been working in the mountains of Valsassina for over 60 years. Valsassina, nestled between Lake Lecco and the distinctive Grigna, offers unique microclimatic conditions that are ideal for cheese production
CURIOSITY	Also known as horseradish or kren, horseradish is planted in February and harvested in the autumn. The horseradish plant can grow to a height of 30 to 80 cm and has large leaves that can also be cooked, but only when they are small and tender. This wild root has a very intense and pungent flavor, almost spicy, which pairs perfectly with dishes that have complex and rich flavors, as it is capable of cleansing the palate
SUGGESTIONS	Recommended not only in summer but all year round for filling crostini with vegetables and fresh fish (especially tartare and prawns). Excellent when paired with boiled meat, as per the tradition of Emilia and Piedmont