

# CREMOSO AL CAMEMBERT DI CAPRA



<b>CODE</b>	21245
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>WEIGHT</b>	100 g

Spreadable goat's Camembert cheese

<b>DESCRIPTION</b>	Spreadable goat's Camembert cheese made exclusively with Italian milk
<b>APPEARANCE</b>	A very creamy, spoonable or spreadable cream without lumps, with a pearly white colour
<b>TASTE</b>	The flavour is aromatic and persistent, with notes of hazelnut and fresh grass. The aroma is intense and sharp, with hints of goat's milk and freshly cut hay
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>OUR SELECTION</b>	Amidst the mountains of Valsassina, the Carozzi family has been working for over 60 years. Valsassina, nestled between Lake Lecco and the distinctive Grigna, offers unique microclimatic conditions ideal for cheese production
<b>CURIOSITY</b>	Camembert is a soft cheese made from raw cow's milk, originating from the village of Camembert in the Normandy region of France. The origins of this cheese date back to the 17th century when Marie Harel, a peasant from Camembert, developed the ripening process for Camembert cheese as we know it today, following the advice of a priest from Brie
<b>SUGGESTIONS</b>	Try it with caramelised apples and pears; fig jam or candied onions are also perfect for bringing out the best in this creamy goat cheese