

FORMADI FRANT AL KREN



CODE	30135
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	180 g approx

Typical of Carnia, this is the version with the addition of kren

DESCRIPTION

Cheese made from a mixture of shredded semi-cooked cheeses of different ageings, produced in Carnia, and mixed with pepper, cream and milk and kren

APPEARANCE

The colour ranges from ivory white to pale straw, depending on the season in which the cheeses were produced. Peppercorns evident in the paste

TASTE

Intense and savoury, the aromatic note of pepper is definitely recognisable. This version is extremely interesting due to the addition of kren (horseradish), which adds balsamic and slightly spicy notes

PRODUCER

Caseificio Fabris - Bertiole (UD)

OUR SELECTION

The producer intends to valorise some of the region's local products, from traditionality to raw material

CURIOSITY

It was formerly used as a system for recovering and preserving cheeses that showed defects or alterations that would otherwise require very rapid consumption

SUGGESTIONS

Excellent melted over yellow polenta and to cream fresh pasta, soup in winter or risotto; also delicious as it is, in a cheese board, combined with compotes and jams. It is traditionally paired with red wines from the territory, fairly soft, harmonious, medium-bodied and with good aromatic persistence