

## FORMADI FRANT



<b>CODE</b>	30136
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	180 g approx

Typical Friulian cheese 'crushed' and mixed with cream and pepper

<b>DESCRIPTION</b>	Cheese made from a mixture of shredded semi-cooked cheeses of different ageings, produced in Carnia, and mixed with pepper, cream and milk
<b>APPEARANCE</b>	The colour ranges from ivory white to pale straw, depending on the season in which the cheeses were produced. Peppercorns evident in the paste
<b>TASTE</b>	The flavour is marked, intense and savoury, the aromatic note of pepper is definitely recognisable
<b>MATURING</b>	unscheduled
<b>PRODUCER</b>	Caseificio Fabris - Bertiolo (UD)
<b>OUR SELECTION</b>	The producer intends to valorise some of the region's local products, from traditionality to raw material
<b>CURIOSITY</b>	It was formerly used as a system for recovering and preserving cheeses that showed defects or alterations that would otherwise require very rapid consumption
<b>SUGGESTIONS</b>	Excellent melted over yellow polenta and to cream fresh pasta or risotto; also delicious as it is, on a cheese board, combined with compotes and jams. It is traditionally paired with red wines from the territory, quite soft, harmonious, medium-bodied and with good aromatic persistence