

## CREMOSO AL TALEGGIO DOP



<b>CODE</b>	21246
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>WEIGHT</b>	750 g

Piping bag of spreadable Taleggio PDO cheese

<b>DESCRIPTION</b>	Spreadable Taleggio PDO cheese made with only Italian milk
<b>APPEARANCE</b>	Rich white cream, easily spreadable with a knife
<b>TASTE</b>	The aroma is intense and lingering yet always well-balanced, with an enveloping creaminess
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>OUR SELECTION</b>	Amid the mountains of Valsassina, the Carozzi family has been dedicated to their craft for over 60 years: a place nestled between Lake Lecco and the distinctive Grigna, offering unique microclimatic conditions ideal for cheese production
<b>CURIOSITY</b>	Known since the 10th century, Taleggio is a PDO soft cheese made from whole cow's milk. Carozzi ages it with care and passion in Pasturo, in the heart of Valsassina, where it finds the ideal microclimate to best express its refined qualities. The PDO label ensures the milk's origin, the specific preparation characteristics, and the places of aging. It is granted by the Taleggio Protection Consortium only to companies that adhere to strict production standards
<b>SUGGESTIONS</b>	A reliable choice in the kitchen for creamy risottos and pasta dishes; delightful as a dessert topping on a slice of lightly toasted raisin bread with acacia honey, or served alongside roasted pumpkin and rosemary