

CREMOSO AL CAMEMBERT DI CAPRA



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| CODE | 21248 |
| COUNTRY OF ORIGIN | Italy, Lombardy |
| WEIGHT | 750 g |

Piping bag of spreadable goat Camembert cheese

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| DESCRIPTION | Spreadable goat Camembert cheese made with only Italian milk |
| APPEARANCE | With a creamy texture, spreadable with a spoon or knife; smooth and free of lumps, with a pearly white color |
| TASTE | Sweet and delicate, with subtle goat notes |
| PRODUCER | Carozzi Formaggi - Pasturo (LC) - Lombardy |
| OUR SELECTION | Amid the mountains of Valsassina, the Carozzi family has been working for over 60 years. This area, nestled between Lake Lecco and the distinctive Grigna, provides unique microclimatic conditions ideal for cheese production |
| CURIOSITY | 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 farmer from Camembert, following the advice of a priest from Brie, developed the maturation process of Camembert cheese as we know it today |
| SUGGESTIONS | Try it on a potato and mushroom cream, on a crostini, or on pizza with ham |