

CREMA CACIO E PEPE



CODE	31548
COUNTRY OF ORIGIN	Italy, Sardinia
WEIGHT	200 g approx

Pecorino cream produced by CAO with a bold yet balanced flavor

DESCRIPTION

Cheese cream made from a mix of pecorinos and sheep ricotta, with the addition of black pepper

APPEARANCE

It has a smooth and velvety appearance, with an ivory white color and the presence of visible black pepper grains

TASTE

In the mouth, it is sweet and convincing, with a well-balanced combination of salt and pepper

PRODUCER

CAO Formaggi - Fenosu (OR) - Sardinia

OUR SELECTION

C.A.O. Formaggi is a cooperative society made up of 700 members, founded in 1966. The cooperative was established with the aim of bringing together a group of farmers to process the milk produced on their respective farms and to stand out in the production of exquisite cheeses with high-quality standards

CURIOSITY

The entire production of C.A.O. Formaggi is exclusively derived from the processing of sheep's milk. The milk cycle is carefully monitored at every stage and adheres to high quality standards

SUGGESTIONS

Cette crème cacio e pepe est idéale pour la préparation de pâtes fraîches, de préférence des fettuccine ou des paccheri qui absorbent bien la sauce et la mettent en valeur bouchée après bouchée