

CREMA CACIO E TARTUFO



CODE	31549
COUNTRY OF ORIGIN	Italy, Sardinia
WEIGHT	200 g approx

Pecorino and white truffle cream produced by CAO, with a refined and elegant taste

DESCRIPTION	Cheese cream made with pecorino and ricotta, enriched with white truffle
APPEARANCE	Smooth and velvety, white in color with the presence of white truffle, of which some pieces are noticeable mixed into the cream
TASTE	Both bold and refined, thanks to the presence of truffle combined with Pecorino Romano DOP
PRODUCER	CAO Formaggi - Fenosu (OR) - Sardinia
OUR SELECTION	C.A.O. Formaggi is a cooperative society composed of 700 members, founded in 1966. The cooperative was established with the aim of bringing together a group of farmers to transform 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 transformation of sheep's milk. The milk cycle is carefully monitored at each stage and adheres to high quality standards
SUGGESTIONS	Ideal for filling crostini and bruschetta, but especially paired with pasta, preferably long types like spaghetti, fettuccine, and tonnarelli