

MASCARPONE MAMBELLI



CODE	21499
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	220 g

Fresh mascarpone, artisanally produced in Romagna

DESCRIPTION	Fresh, artisanal mascarpone made with cream and cow's milk, produced by Caseificio Mambelli
APPEARANCE	Creamy, spreadable, off-white in color
TASTE	Sweet and rich, with notes of milk and cream
PRODUCER	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
OUR SELECTION	An excellent artisanal mascarpone, made the traditional way, which immediately won us over, both visually and in taste. Mambelli cheeses strive to offer natural freshness, which is why they should be consumed within the period specified on the package; only this way can their full flavor be truly enjoyed
CURIOSITY	It is made using the traditional technique, which involves resting overnight in cloths and packaging the following day; this process helps to preserve all the qualities of fresh cream. Due to its artisanal nature, Mambelli Mascarpone earned a spot in the top 4 best artisanal mascarpones according to Gambero Rosso (2018)
SUGGESTIONS	Excellent for preparing ice creams and desserts, we suggest trying it spread on bread accompanied by jams or Cantabrian anchovy fillets, as a sauce for tortellini, as a filling for ravioli, or to add a touch of flavor to boiled potatoes. Perfect in quiches or savory pies, or for making a Milanese risotto creamier