Cheese Room

CACIOCAVALLO ABRUZZESE BIANCO



Code: VAL-25210

Raw material:

Pasteurized cow's milk

Shape & Texture:

The shape of the cheese is oblong. The rind is thin and smooth. The paste is compact and its colour is straw

Taste:

A typical stirred paste with small and sparse eyes. Its taste is aromatic and sharply sweet with milky and buttery cues when young, becoming pungent as it matures.

How to enjoy:

Traditional used as a main dish or in filled pasta.

Region:

Abruzzo, Italy

Ageing:

Half-matured (1-6 months)

Weight:

2 Kg

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