Cheese Room

CACIOCAVALLO ABRUZZESE AFFUMICATO



Code: VAL-25211

Raw material:

Pasta filata cheese made with pasteurized cow's milk

Shape & Texture:

The shape of the cheese is oblong. The rind is thin and smooth. Its colour is bright brown from the light smoking. The paste is compact and its colour is straw

Taste:

The taste is sweeter, round and slightly smoky.

Region:

Abruzzo, Italy

Ageing:

Fresh (less than 30 days)

Weight:

2 kg

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong