Cheese Room

CASTEL FORMAGGIO MEDIEVALE



Code: VAL-30650

Raw material:

Raw cow's milk, collected on the Alpine foothills of Treviso and Belluno area. The milk is left to acidulate for 24 hours in an ambient temperature before the processing

Shape & Texture:

The shape is round and the rind is thin and wrinkle. The color of the rind is orangey. The paste is straw-ivory and crumbly. Sometimes a blue vein across the paste gives a natural color to the paste

Taste:

The taste is long, round with hints of fruits and crust of bread. The aftertaste is long, buttery with hints of blue and stone

Curiosity:

The Castel belongs to the family of the Formaggio Medievale, a fimily consisting of two more cheeses, the Castellino and the Caciotta Castellina. It is a free interpretation of how cheese was made in the middle ages

Region:

Veneto, Italy

Ageing:

Half-matured (1-6 months)

Weight:

About 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