

Cheese Room

PUZZONE DI MOENA



Code: VAL-31110

Raw material:

Raw cow's milk

Shape & Texture:

The wheels are rather heavy with a thin orangey rind, the under rind becomes darker with age. The paste is a light straw yellow with medium sized eyes

Taste:

This strong-smelling cheese has an orange sticky rind and an elastic white interior that melts in the mouth. The flavour is balance of sweet, sour and bitter tastes with a hint of citrus fruit on the finish.

How to enjoy:

Locals eat it with boiled potatoes, olive oil, salt, vinegar and chopped chives. Good with Teroldego Rotaliano Rosso or Pinot Noir.

Region:

Trentino Alto Adige, Italy

Ageing:

Half-matured (1-6 months)

Weight:

3 kg

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