Cheese Room

CAPRINO SAN TOM



Code: VAL-20990

Raw material:

Goat pasteurised milk

Shape & Texture:

The crust is brown coloured; the texture comes hard with ripening and is white, homogeneous with rare eyes

Taste:

It has a fine dusting of white mould overlaid with grey and blue; the paste is ivory and tastes better as it matures, when it develops a nutty and more distinctive goaty aroma and taste

How to enjoy:

Matured Caprino is perfect as a table cheese and delicious grated over pasta dishes. Team it with a glass of Merlot di Torre Rosazza.

Region:

Lombardy, Italy

Type of milk:

Goat's milk

Half-matured (1-6 months)

Weight:

3 kg approx.

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