Cheese Room

CREMA DI ROMA



Code: VAL-31395

Raw material:

A Caciotta type of cheese produced with sheep's milk. However when there is a limitation in the quantities of sheep's milk cow's milk might be added

Shape & Texture:

The crust is thin, light-colored. The paste is elastic and its colour is straw with green highlights. Small eyes are scattered across the paste

Taste:

The taste is sweet, delicate, round and pleasant. The aftertaste is sweet, buttery with hints of green grass

Curiosity:

The peculiarity of the pastures of the Roman countryside is what gives the cheese this unusual colour and flavour

Region:

Lazio, Italy

Ageing:

Half-matured (1-6 months)

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