Cheese Room

CACIOCAVALLO DI BUFALA AFFUMICATO



Caciocavallo comes from cow's milk and is a stringy semi-hard cheese. It has a mild, slightly salty flavour and firm, smooth texture when young (about 2 months). As it ages, the flavor becomes more pungent and the texture more granular, making it ideal for grating. Caciocavallo is one of the pasta filata types of cheeses, which means it has been stretched and shaped by hand. The rind contains small grooves left by the restraining cords. This type is subjected to smoke with a natural process. The smoke is produced with bay and laurel.

Ref: CHE-06/1

Weight: 3kg/pcs

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