

# Crema di Erborinato Sancarlone

## Source

- Piemonte

## Type of milk

- Cow



Based cream cheese, a new Blue Novara named after the patron saint of the town of Arona: Erborinato Sancarlone.

Cheese made from pasteurized cow's milk processing from the province of Novara. It's a blue cheese table that recalls the great tradition of Piedmontese blue.



Allevatore di Formaggi

### **Organoleptic characteristics**

**Aspect and texture:** Smooth, with possible presence of little bubbles

**Taste:** Decided, complex between salty and sweet. Little acid present.

**Serving suggestions:** Pasta, risotto, velvety soup, croutons, nuts

### **Technical characteristics**

**Milk:** Pasteurized cow's milk

**Production method:** Artisanal

**Paste:** Based cream cheese

**Ripening:** absent

**Production period:** All over the year

**Fats:** 53% F-dm

**Weight:** 105 g

**Dimensions:** in jar

**Producers:** in a workroom of Piedmont

**Whole cheese code:** 0300020