

# CURCUMAGGIO



## Source

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## Type of milk

- Cow

Oh yes... we felt like 'making it weird'!  
the novelty of the hot summer 2022 is Curcumaggio, a cow's milk tometta with a slight addition of turmeric, which gives the paste an intriguing yellow colour.  
Courage... Curcumaggio is here!!!

## Organoleptic characteristics

**Aspect and texture:** Bloomy rind, soft yellow paste

**Taste:** Sweet with turmeric tone

**Serving suggestions:** Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Fresh fruit. Walnut or grape bread

## Technical characteristics

**Milk:** cow's milk, whole, pasteurised

**Production method:** artisanal

**Paste:** raw, unpressed

**Salting:** dry

**Ripening:** 8 days minimum

**Production period:** all over the year

**Fats:** 28 g



Allevatore di Formaggi

**Weight:** about 300 gr,

**Dimensions:** cm 10 l x cm 3,5 h (about)

**Producers:** Cheese farmer from Lombardy

**Whole cheese code:** 0909583