

CURCUMAGGIO



Source

- Lombardia

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