

Tom Brulé



Source

- Veneto

Type of milk

- Cow

Tom Brulé belongs to the family of Veneto 'ubriachi', but has the peculiarity of being steeped for a few days in mulled wine instead of in marc: from this it derives a flavour of great personality and originality, with distinctive notes of red wine, cinnamon and cloves.

The ideal combination is with full-bodied red wines, black bread and honey.

Organoleptic characteristics

Aspect and texture: compact, elastic, ivory-yellow paste with few holes.
Purple or ivory-grey rind

Taste: intense and sweet with fruity traces of wine

Serving suggestions: Red or white wines. Hot marrow preserve.
Homemade bread

Technical characteristics

Milk: full fat, raw or pasteurised, cow's milk

Production method: artisan and industrial

Paste: cooked, pressed

Salting: in brine

Ripening: at least one month

Production period: annual

Fats: 45% F-Dm



Allevatore di Formaggi

Weight: 0.5 kg

Dimensions: 10 cm diameter, h. 5 cm

Producers: dairies in the Treviso area

Whole cheese code: n.d.

Cutted cheese code: n.d.