



Allevatore di Formaggi

Tom Brulé



Description

Tom Brulé belongs to the Venetian "drunk" family, but it has the unique characteristic of being soaked for a few days in mulled wine instead of grape marc. This gives it a unique and distinctive flavor, with distinctive notes of red wine, cinnamon, and cloves.

It pairs ideally with full-bodied red wines, black bread, and honey. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact, elastic, ivory-straw-yellow paste with few eyes. The rind is purplish or ivory-grey in colour.

Taste

intense, sweet, with fruity notes of wine

Pairings

Red wines. Spicy pumpkin jam. Homemade bread.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, raw or pasteurized, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum one month
- **Production:** annual
- **Fat:** 45% Mgss
- **Weight:** 5 kg
- **Dimensions:** diameter 10 cm, h. 5
- **Producers:** Treviso dairies
- **Whole Cheese Code:** n/a
- **Cuttet Cheese Code:** n/a