



Allevatore di Formaggi

Mormaggio



Description

MORMaggio is a fusion of two fermentation cultures, respecting the great Italian and Japanese food and wine history. The city of Yuasa in the Wakayama region is the birthplace of Japanese soy sauce. Here is the Marushin company, founded in 1881, which continues to produce, using an ancient method, the soy sauce called "SHOYU" in Japanese. During the production of Shoyu, "MOROMI" was born. With this ingredient, a young Japanese entrepreneur, Yoshitomi Miyamoto, set out to give new life to a typical Italian cheese, giving it a touch of ancient Japanese tradition. In the Wakayama region, where the Marushin company is located, Yoshitomi Miyamoto has his own cheese shop, "Copain de Fromage". Here he manipulates cheeses, trying to convey Japanese food and wine culture to the world. It pursues this goal by modifying and creating new cheeses, combining or adding ingredients such as aromatic herbs, wine pomace or other products. Following this passion, Miyamoto conceived the dream of Moromi Cheese. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Cylindrical shape, dark reddish-purple color

Flavor

Strong and savory, with vegetal notes

Pairings

Red wines, sake, boiled rice

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** Minimum 180 days
- **Production:** all year round, depending on Moromi's availability
- **Fat:** n.d.
- **Weight:** n.d.
- **Diametro:** diameter approx. 10 cm, height approx. 10 cm
- **Producers:** Piedmontese milk, Moromi from Japan
- **Whole Cheese Code:** 1501013
- **Cutted Cheese Code:** n/a