Latteria morbida

Description

It's a typical Belluno cheese, the product of the cheesemaking tradition of the first rotating dairies. Here, the milk, supplied by the village's small farmers, was processed in shifts to produce a special fresh cheese, known as "il latteria." Very versatile in the kitchen: it's excellent as a main dish and pairs well with cooked and raw vegetables. It melts very easily, making it ideal for gratins and fillings. [guffanti_pdf_button]

Technical specifications

- **Milk:** cow's milk
- **Processing:** cheese factory
- **Cheese Paste:** soft
- **Salting:** brine
- **Seasoning:** About 20 days
- **Production:** annual
- **Fat:** 26% Mgss
- **Weight:** kg 6
- **Dimensions:** diameter 30 cm, height approximately 8 cm
- **Producers:** cheesemakers from Belluno
- **Whole Cheese Code:** 10 01528
- **Cutted Cheese Code:** 10 01529