Crema di Erborinato Sancarlone



Description

Cheese-based cream, a new interpretation of the Novarese Blue cheese named after San Carlo, the patron saint of the city of Arona.

The cheese is obtained from pasteurized cow's milk from the province of Novara, which is then subjected to a blue-veining process through the inoculation of Penicillium roqueforti.

It is part of the great tradition of Piedmontese blue cheeses, proposing itself as an excellent ingredient for culinary preparations and as a complement to delicious appetizers and aperitifs. [guffanti_pdf_button]

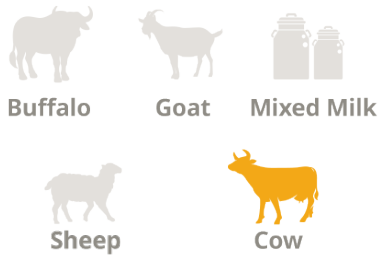
Characteristics

Characteristics

Region



Milk Origin



Appearance

Smooth, with possible presence of bubbles

Taste

Bold, complex between salty and sweet. The acidity is barely present, masked by the predominance of salty and sweet.

Pairings

Excellent condiment for pasta with the addition of cream, for stirring risottos, for flavouring soups, on bread croutons it is suggested to heat it slightly, with nuts and celery

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cream cheese based
- **Seasoning:** Shelflife 24 months
- **Production:** all year round
- **Fat:** 53% Mgss
- **Weight:** 105 g
- **Producers:** artisan workshop
- **Codice:** 0300020