

Formaggio Sant'Andrea



Source

- Veneto

Type of milk

- Cow

A member of the Veneto 'Latteria' family. Well adapted to ripening, it can be kept for over a year. The fresh forms are frequently used in the production of 'drunk' cheeses.

In our caves we cure and age it for 2 long years

Organoleptic characteristics

Aspect and texture: semi-hard or hard, yellow paste with a few holes

Taste: sweet, more or less intense according to the ripening period, with traces of spices

Serving suggestions: full bodied, red wines. Chestnut honey, hot fruit chutney. Fresh, slightly under-ripe fruit (apples, Passcrassana pears). Rye bread

Technical characteristics

Milk: pasteurised, full fat cow's milk

Production method: artisan

Paste: cooked, pressed

Salting: in brine

Ripening: at least four months

Production period: throughout the year

Fats: 35 % F-Dm

Weight: 5-7 kg



Allevatore di Formaggi

Dimensions: 30-40 cm diameter, h. 6-10 cm

Producers: dairies from the province of Treviso

Whole cheese code: 340F074 MEZZANO, 340F124 VECCHIO,
340F130 STRAVECCHIO

Cutted cheese code: 340F078 MEZZANO, 340F125 VECCHIO,
340F131 STRAVECCHIO