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LA CASA DEL FORMAGGIO

Fior di Latte 1kg

Origin: South Australia
Classification: Artisan
Milk: Cow's Milk
Type: Fresh
Form: 1kg Tub
Item no: 705778



Soft textured stretched curd cheese formed into plump balls with a high moisture content and gentle milky finish.

This pasta filata is made by kneading and spinning hot curds which develops a finely-textured network of soft, stringy curds. The traditional use of starter cultures to slowly develop a superior flavour in the curd sets this cheese apart from brands that rely on citric acid to speed up the acidification process.

Fior di Latte has a milky flavour and a delicate tangy finish.

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