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distributors of the finest foods

LATTERIA PERENZIN

Ciock 2.5kg

Origin: Veneto, Italy
Classification: Artisan
Milk: Cow's milk
Type: Hard
Form: 2.2kg wheel
Item Code: 706201



Made in the alpine foothills of Italy by Slow Food-approved producer Latteria Perenzin, Formajo Ciock has been inspired by the centuries-old custom of hiding cheeses in fermenting grape must to conceal them from theft or tax.

Adapted from a traditional Montasio recipe, the wheels are steeped in grape must for 10 days causing the grape residue to cling to the characteristically dark rind and help to give the cheese a slightly piquant flavour. Sweet and fragrant with notes of ripe fruits.

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