

La Casa Del Formaggio Créme Fraîche Ikg 706986

Origin:South AustraliaClassification:ArtisanMilk:Cow's MilkType:CreamForm:Ikg Tub



La Casa Del Formaggio was established in 1988 when Gerardo and Rosa Cicchiello converted their humble continental deli in South Australia into a full-time dairy, as demand grew for Rosa's homemade ricotta. Italian immigrants, both from dairy farming families in Campania, cheesemaking was in their blood. With a focus on milk quality and traditional technique, their business and their range slowly grew to meet the demand of the local Italian community in Adelaide.

Today, the family business is run by their children, Claude, Marissa and Sonia, who along with a dedicated team, maintain the company's original values of quality and tradition.

During production of their pasta filata style of cheeses, cream is separated from the local South Australian milk. Cultures are then added to the cream, thickening it and creating mild acidity in this French-inspired cultured cream.

La Casa Del Formaggio Crème Frâiche is thick, rich, and versatile - suitable for use in both sweet and savoury dishes.

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