

calendar

distributors of the finest foods

La Casa Del Formaggio Thickened Double Cream 1kg

706985

Origin: South Australia
Classification: Artisan
Milk: Cow's Milk
Type: Cream
Form: 1kg 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. To the cream, citric acid is added before it is thickened to prevent separation.

La Casa Del Formaggio Thickened Double Cream has a smooth, rich texture and fresh, creamy flavour, suitable for dolloping on desserts or using to thicken sauces.

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