



MOLITERNO WITH TRUFFLE

A rich mature sheeps milk cheese with a striking marbling effect of truffles complementing it perfectly.

PLU: 1109

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|----------------|--------------------------------|-----------------|---------------------------|
| Sold as: | Weighed /Kg | Organic: | No |
| Category: | Continental Sheep - Hard (NHR) | Type of Milk: | Sheep |
| Country: | Product of Italy | Pasteurisation: | Pasteurised |
| Region: | Sardinia | Rennet: | Traditional |
| Approx weight: | 6 Kg | Style: | Hard |
| Rec. Drink: | Full bodied Red wine | Flavour: | Creamy, Sweet and Savoury |

Commentary

Moliterno with Truffles is from Sardinia which is renowned for its sheep milk cheeses due to its terrain and pastures which the Ewes feed on.

Moliterno with Truffle is a rich mature Sheep's milk cheese with creamy and sweet under tones. The cheese is matured for 60 days before the Black Truffle paste is added which compliments the flavour creating a special and unique cheese. The cheeses are still moulded by hand in wicker baskets which form the attractive pattern on the rind.

Technical Specification

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| Ingredients: | Ewes Milk (93%) , Black Summer Truffle (5% min), Rennet, Salt, Dairy Cultures (Milk) . |
| Place of provenance: | Product of Italy |
| Allergens: | Milk. |
| Storage: | Keep refrigerated. |
| Instructions for use: | Serve at room temperature |

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

| Typical Values | | per 100g |
|----------------|-----------|----------|
| Energy | (kJ) | 1728kJ |
| | (kcal) | 413kcal |
| Fat | | 34g |
| of which | saturates | 20g |
| Carbohydrates | | 4g |
| of which | sugars | 0.5g |
| Protein | | 27g |
| Salt | | 1.2g |