



## Cave Blue Cheese – “Caeruleus Speluncae”

Cod.: 10029

An important name for a cheese with an ancient taste. The name Caeruleus Speluncae in Latin means “BLUE OF CAVE” due to the fact that the cheese is matured in a very humid environment and with characteristic moulds.

This cow's cheese belongs to the type of natural blue cheese, that is, that no penicillium is added during the processing of the curd, but can be blueed more or less depending on the season and seasoning. Therefore we can have white cheeses with brown chimneys or delicately blue or even green and dark brown... every form is a discovery.

It is first washed in a crust with water and salt for the first 40 days then the holes are drilled that allow the air to enter and then thanks to the surface molds and those of the environment slowly enter inside and propagate, all very slowly.

It has a very ugly and wrinkled crust, sometimes cracked, and the under crust that tends to cremate, inside the slice we can appreciate various flavors and aromas, more lactic inside and more animal to the crust and vegetable in correspondence of the chimneys. Light ammoniacal notes can be found when the mold is very present.

It can be tasted both as a meal and in the kitchen, for appetizers, first and second courses, can embellish with this rustic and ancient taste every dish. But if you want and it is the right shape even at the end of the meal with a raisin wine.

### Ingredienti / Ingredients / Ingrédients:

Cow's MILK, milk enzymes, rennet, and salt. **ALLERGENS:** MILK and MILK protein

#### Category

Cheese  
Refined  
Blue Cheese

Unità di misura / Unit of measurement / Unité de mesure:  
Kilo

Tipo di confezione / Package Type / Type d'emballage:  
Loose shape wrapped with aluminium or straw paper

#### Type of milk

Cow

Peso per confezione / Weight per piece / Poids par pièce:  
approx. 4,5 Kg

#### Milk treatment

Pasteurized milk

Confezioni per collo / Pieces per box / Pièces par colis:  
1 shape

#### Availability

Limited/Rare  
Seasonal  
To book

Conservazione / Storage conditions / Conservation:  
Refrigerate from 0°C to +4 °C

Mezzo di trasporto / Transportation / Transport:  
Refrigerated from 0°C to +4°C

#### Rennet

Animal

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:  
60 days

#### Edible crust

Not edible

Ordine minimo / Minimum order quantity / Commande minimum:  
1 shape

### Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:	1375 / 330 Kcal
Grassi / Fat / Gras:	26 g
di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés:	16,8 g
Carboidrati / Carbohydrates / Hydrates de carbone:	0,8 g
di cui zuccheri / of wich sugars / Dont les sucres:	0,8 g
Proteine / Proteine / Protéines:	19 g
Sale / Salt / Sel:	2,1 g