



“Cocco La Mela” – refined in apple liqueur and covered with milk chocolate, pomegranate and coconut

Since we like to make it strange, the cheese in addition to the extravagant name, simply wants to describe two of the important ingredients used for the realization of this cheese – the coconut and the apple. In this case we wanted to exceed with everything, in fact it is an exaggerated cheese.

Lucky are those who will find it since it is one of the cheeses whose production takes place only 4 times a year, one in each season and with limited quantities.

It is a cheese whose name also hides the true meaning of what we wanted to represent; that is it is a CUDDLE of pleasure, a break, a concession to a moment of abandonment with a dessert or we could even call it a “non-cheese” for meditation.

Externally it is glazed with milk chocolate together with grated coconut and dehydrated pomegranate grains. Inside we find a blue spicy cow, with a compact structure that has previously been refined with green liqueur.

The contrast between the sweetness of the chocolate, the acid of the liqueur and the spicy and salty of the blue is decisive and impetuous since it is very intense, decidedly savory, with lactic, animal and vegetable sensations that blend with the fruitiness of the apple and the coconut together with the meltingness of the chocolate.

Cheese to be enjoyed without a doubt at the end of a meal, wanting to be consumed instead of dessert with a fine dessert wine in combination.

We also like to call it a meditation cheese given its pleasantness. Even for an after dinner it can also hold some spirits.

It is devoid of crust, so it is all edible. The only recommendation is to make portions being careful to serve a balanced amount of cheese and chocolate otherwise there could be different perceptions. It is advisable so it can be sliced vertically.

In the World Cheese Awards 2022-2023 it won the Gold Medal.