



## Grattacielo

Cod.: 00362

"SKYSCRAPER" - Blue-veined cow milk cheese ripened and glazed with pistachio chocolate

If we think of a skyscraper we imagine a tall, elevated building, in this case we wanted to call this cheese that way because it is the exact opposite, that is, a little house, a small cheese in the shape of a roof. It belongs to our "non-cheese" or rather cheese/dessert/pastry, to be used as a dessert or at the end of a meal.

This is a spicy blue, or blued cow's milk, which is refined with rose syrup and annatto, after which it is glazed with pistachio white chocolate and covered with chopped peanuts.

Interesting from the flavor point of view is the contrast that arises from the intense flavor of the cheese, with the sweetness of the chocolate, at the same time the delicate aroma of the rose with the hint of animal and undergrowth, finally we also wanted to create the contrast in the structure between the crunchiness of the praline peanuts, the meltability of the chocolate and the softness of the cheese... in short, a sensorial experience! Or at least this is our intention, if those who taste it perceive the usual sensation, well, then we have achieved our goal.

It has no rind, so it's all edible, the only recommendation is to make portions being careful to serve a balanced quantity of cheese and chocolate otherwise there could be different perceptions. It is recommended to slice it horizontally.

### Ingredients:

Pasteurised cow **MILK**, rennet, cultures, salt, penicillium, rose syrup (sugar, water, natural flavouring, acidified E330, colouring agent E129), annatto, glazed with white pistachio syrup (sugar, vegetable oils kate, coconut, sunflower, MILK powder, vegetable fibres, **SOJA** lecithin, vanilla extract, pistachio paste 5%), **PITCHNUTS** granules (peanuts, sugar, dextrose, honey).

**Allergens:** Milk and milk derivatives, Peanuts, Soya

**Trace allergens:** Nuts

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### Category:

Cheese, Refined, Blue Cheese

### Milk:

Cow

### Milk treatment:

Pasteurized milk

### Availability:

Experimental, Limited/Rare

### Milk origin:

Italy

### Unit of measurement:

Kilo

### Package Type:

Vacuum-packed and foil-wrapped form

### Weight per piece:

Approx. 700 g

### Pieces per box:

4 pieces

### Storage conditions:

Refrigerated from 0°C to +4°C

### Transportation:

Refrigerated from 0°C to +4°C

### Product life in sealed package:

30 days

### Minimum order quantity:

1 box (4 pieces)

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## Average nutritional values

per 100g of product

<b>Energetic value:</b>	KJ 1583 - kcal 380
<b>Fat</b>	29g
of which saturated fatty acid	18g
<b>Carbohydrates</b>	13g
of which sugars	12g
<b>Proteine</b>	18g
<b>Salt</b>	1.6g