



“LA GOLA” – Gluttony Blue of Buffalo’s milk refined with fondant and sour cherries

In the line of 7 capital vices “La Gola”, we imagined it this way: a cheese that is no longer a cheese, but a sweet in every respect!

This blue buffalo milk only is a cheese until we let it mature for about 120 days, after which it ceases to be a cheese to become a capital sin, since it takes everyone by the throat.

The crust is removed and dipped in cherry, after which the candied cherries are added, grated tonka bean and added nibs of cocoa, as if that were not enough is completely covered with 70% dark chocolate.

Is that enough? Only by reading the description, hasn't the desire to commit this sin of throat already come to you? Well... it's worth it, and the few who have the pleasure of tasting it will be lucky.

Exclusive cheese because it is produced in very few units per month, and to have it you need to book it or better say put yourself on the waiting list since the process of refinement is particularly long and there is not always time to do so.

Not having the crust you eat everything.