



“LA GOLLA” – 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.

Ingredients: Buffalo blue cheese (buffalo MILK, milk enzymes, salt, rennet, penicillium) candied cherries (cherries, sugar, morello cherry juice, glucose-fructose syrup, water, natural flavors, citric acid, colorings: anthocyanins, E120), Extra Dark Chocolate 70 percent (cocoa paste, white cane sugar, cocoa butter, emulsifier: **SOJA** lecithin), Cherry liqueur (Marasca cherry juice, sugar, alcohol, natural flavors), Kirsh (cherry brandy, water), Maraschino (alcohol, water, natural flavor preparation), roasted cocoa nibs and tonka bean.

Size: About 4 kg (but you can also order the half-shape).

Packaging: shape wrapped in aluminised paper and vacuum-packed.

Duration of the packaged product: 30 days.

ALLERGENS: MILK and MILK proteins.

Product features:

Shape: cylindrical with flat faces and straight heel, the cheese, but if you describe it with the refinement above and below is presented with the face not regular;

External appearance: the external part has a hard consistency, obviously due to the presence of dark chocolate, and is dark brown in colour (while the cheese under the ageing process is purple in colour);

Internal appearance: soft and raw paste, moist and compact, slightly crumbly, the erbrinatura present has a homogeneous distribution of molds, has a white ivory color and the erborinatura occurs mainly with dark blue and green sage and light gray in the chimneys (ie where the cherry penetrates inside tends to color even the erborinatura) has a thin nail darker color;

Odour: the animal smell of the stable is evident, followed by the vegetable smell of porcini mushroom and undergrowth, a light lactic acid of cooked butter and in certain points you can feel the alcoholic and fruity sensation, as well as the perception of the chocolate and aromatic toast between the vanilla and the almond due to the presence of the tonka bean;

Taste: sweet medium-high, medium-high salty, medium acidity and medium bitterness, this obviously tasting a piece of cheese with the other ingredients (obviously if the amount of cheese will be more than the others or vice versa the sensations perceived will be changeable). It has a high persistence.

Availability: limited and by reservation.

Food pairings: dessert cheese, absolutely at the end of the meal, even better if used for meditation or after the meal with a spirit.

Oenological pairings: a sweet wine, even if it can hardly withstand the aromatic characteristics of the cheese, we recommend a rum, a cognac, an aged cherry in short, do your own tests and let us know.

MEDIUM NUTRITIONAL VALUES per 100 gr of product:

- Energy value kcal 385
- Energy value kJ 1607
- Fats 28 gr
 - of which saturated fatty acids 19 gr
- Carbohydrates 21 gr
 - of which sugars 20 gr
- Protein 12 gr
- Salt 1,2 gr

Product code 14204 **Unit of measurement** Kilo **Type of packaging** Form wrapped with aluminium paper and vacuum-packed **Weight per shape** Approx. 4 kg **Box Packs** 1 shape **Storage conditions** In the refrigerator from 0°C to +4°C **Means of transport** Refrigerated from 0°C to +4°C **Product life with sealed packaging** 30 days **Minimum order** 1 shape