



## LUXURIA

Cod.: 14203

"Lust" - Blue of cow milk refined with vermouth, licorice and raspberries

A blue-refined, then a blue-veined cheese on which we have made a very special refinement, which is treated with Vermouth di Prato, licorice and raspberries. Inserted in the line of 7 capital vices just like lust because it is a cheese that when you hear it you can not think of anything else, a cheese that captivates your senses.

This marbled cheese is made from cow milk and after its period of natural maturation, the rind is completely removed and then treated with this ancient liqueur and massaged the rind with licorice and raspberries. What is most surprising is the balance of the cheese with the added ingredients because in addition to feeling the organoleptic characteristics of flavor and sweetness of the cheese, you can appreciate the added elements such as the freshness of licorice, the slight bitterness of the liqueur and the acidity of raspberry.

In addition to describing the cheese, the ingredients also deserve a proper presentation and illustration, which is why we want to explain what is the white Vermouth of Prato. Produced by the Opificio Artigianale Nunquam of Prato, it dates back to a recipe of 1750, reproduced in a totally manual way, it consists in putting to macerate in white wine, a whole series of spices after crushing them in a marble pestle.

We call it another work of art, but of course we are biased, since every time we try to make a new cheese we are emotionally involved and therefore it seems to us that we have reached the apex of what we had planned. In fact, in the art of refinement there are no rules, often you let yourself be guided by intuition, imagination, the desire to amaze and be amazed ... Well, in this case, we have succeeded.

Cheese to be enjoyed at the end of a meal, if you like, instead of dessert or in any case for meditation.

**In 2017 he was awarded the Special Jury Prize at the ROME PRIZE and the quality award plaque at INFINITI BLU.**

### Ingredients:

Pasteurised cow's MILK, salt, rennet, cultures, penicillium, Prato Vermouth (wine, sugar, alcohol, herb and spice infusion), freeze-dried raspberries and liquorice powder.

**Allergens:** Milk and milk derivatives

**Trace allergens:** Sulphites

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### Category:

Cheese, Refined, Blue Cheese

### Milk:

Cow

### Milk treatment:

Pasteurized milk

### Availability:

Almost always available

### Milk origin:

Italy

### Unit of measurement:

Kilo

### Package Type:

wrapped with aluminium foil

### Weight per piece:

approx. 1,4 Kg (one eighth of wheel)

### Pieces per box:

2 pieces

### Storage conditions:

Refrigerate from 0Â°C to +4 Â°C

### Transportation:

Refrigerated from 0Â°C to +4Â°C

### Product life in sealed package:

30 days

### Minimum order quantity:

1 piece

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### Average nutritional values

per 100g of product

<b>Energetic value:</b>	309,6 kcal / 1283,3 kJ
<b>Fat</b>	26,16 g
of wich saturated fatty acid	18,37 g
<b>Carbohydrates</b>	0,85 g
of wich sugars	0,52 g
<b>Proteine</b>	18,43 g
<b>Salt</b>	1,45 g