



## “LUXURIA” – Lust Blue of cow's milk refined with vermouth, licorice and raspberries

Cod.: 14203

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's 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.

### Ingredienti / Ingredients / Ingrédients:

Pasteurized cow's milk, salt, rennet, milk enzymes, white Vermouth of Prato, licorice, and raspberry powder. ALLERGENS: MILK and MILK protein.

#### Category

Cheese  
Refined  
Blue Cheese

Unità di misura / Unit of measurement / Unité de mesure:  
Kilo

Tipo di confezione / Package Type / Type d'emballage:  
Wrapped form with tinfoil

#### Type of milk

Cow

Peso per confezione / Weight per piece / Poids par pièce:  
approx. 1,4 Kg (one eighth of wheel)

#### Milk treatment

Pasteurized milk

Confezioni per collo / Pieces per box / Pièces par colis:  
2 pieces

#### Availability

Almost always available

Conservazione / Storage conditions / Conservation:  
Refrigerate from 0°C to +4 °C

#### Rennet

Animal

Mezzo di trasporto / Transportation / Transport:  
Refrigerated from 0°C to +4°C

#### Edible crust

Without crust

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:  
30 days

Ordine minimo / Minimum order quantity / Commande minimum:  
1 piece

#### Award-winning cheese

Awards

#### P.O.D.

P.O.D.

### Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:

309,6 kcal / 1283,3 kJ

Grassi / Fat / Gras:

26,16 g

di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés:

18,37 g

**Carboidrati / Carbohydrates / Hydrates de carbone:**

di cui zuccheri / of wich sugars / Dont les sucres:

0,85 g

0,52 g

**Proteine / Proteine / Protéines:**

18,43 g

**Sale / Salt / Sel:**

1,45 g