



## **“LO SCIORTINO” – Refined with rum and pear**

A very complex cheese to explain its production characteristics, since it is not made with animal rennet, but with microbial coagulant from the porcini mushroom, noble moulds are not added, but the marbling comes from the technological aid for the curdling. The rind, in the first phase of maturation makes a spontaneous flowering of *penicillium candidum*, then immersing for a long time this cheese in the soak of rum and pear with cubes of candied pear to give aroma and flavor to this cheese.

The result is a small blue cheese to be enjoyed at the end of the meal, but also in the cheese dish, since its gustatory connotation a mix of flavor and sweetness makes it well balanced and very pleasant.

Edible crust.

**In 2017, at the national INFINITI BLU cheese competition dedicated to blue-veined cheeses held every year in Gorgonzola, it was awarded the Quality Award.**