



“Prematurata” – Cow’s milk cheese semi-aged

After Antani could only arrive “the prematurata”, that is the cheese for the potato! Fantastic cheese to make melted over boiled potatoes, inspired by French as for the Raclette, you can melt in the stove and enjoy hot melted just over the potato.

This cheese has about 60 days of maturation, as well as being melted is also excellent for a meal, very sweet and aromatic, balanced and non-aggressive. The real peculiarity of this cheese is the milk with which it is produced, since it is milked in the mountains above 1200 meters, a good and clean milk, rich in scents and aromas that are then found in the cheese.

Suitable for vegetarians since the rennet used to make this cheese is of microbial and non-animal origin, it is also good for those who are lactose intolerant since it contains less than 0.1 percent of lactose.

A curiosity: to cut this cheese into thin slices and all of the usual thickness, we use a tool that we have in assortment the knife with the wire raclette cutter.

The rind is edible, so those who want can eat it.