



# CACIOCAVALLO





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A stringy cheese with a characteristic pear shape that is still moulded by hand. Initially mild, with buttery almond notes, Caciocavallo has a unique and balanced flavour that becomes more pronounced with age.

**MOISTURE** 45%

**FAT** 24%

**FLAVOUR** Mild at young age with the buttery almond notes becoming more pronounced with time

**SHELF LIFE** 240 days

**PEAK (TASTE)** Best after 30 days

**COLOUR** Cream to yellowish interior

**TEXTURE** Very thin and dry with a smooth crust

