



 Latte crudo | Rohmilch | raw milk

 pastorizzato | Pasteurisiert | pasteurize

 Formaggio intero | Ganze Form | Whole cheese

 Latte vaccino | Kuhmilch | cow milk

 latte pecora | Schafmilch | sheep milk

 Taglio a pezzi | Stückweise | Cut pieces

 Latte di capra | Ziegenmilch | goat milk

 Latte di Bufala | Büffelmilch | Water buffalo milk

 ½

 ¼

 ⅛



Sparkenhoe Red Leicester Midi



Valore energetico/Brennwert/Energy	410 kcal 1717 kJ
Grassi/Fett/Fat -in cui saturi/davon gesättigte Fettsäuren/of witch saturates	35,71 g 21,42 g
Carboidrati/Kohlenhydrate/Carbohydrate -in cui zuccheri/davon zucker/of witch sugar	1 g 0 g
Proteine/Eiweiß/Protein	32,14 g
Sale/Salz/Salt	1 g

EXTRA SELECTION

CODICE KODE CODE	LATTE MILCH MILK	PESO GEWICHT WEIGHT	DIMENSIONI ABMESSUNG DIMENSIONS	STAGIONATURA REIFEGRAD SEASONING	M.G.S.S F.i.T F.D.M	VENDITA VERKAUF SALE	PEZZI BOX STÜCK BOX PIECES BOX
324	 	10 kg	ø 36 H 10cm	150 gg	52%	 	1

Fornitore: Neal's Yard Dairy

Provenienza: Inghilterra

Tipologia: pasta dura

Ingredienti: latte, annato, sale, caglio, fermenti

Allergeni: latte

Conservazione: conservare a +4° - +7°

ESAME ORGANOLETTICO

Olfatto: animale, vegetale, fruttato, speziato

Texture: compatta-friabile

Gusto: dolce-sapido, intenso

Aromi: cuoio, frutta secca, noci, tuberi

Lieferant: Neal's Yard Dairy

Herkunft: England

Typologie: Hartkäse

Zutaten: Milch, "Annato", Salz, Lab

Allergene: Milch

Konservierung: Bei +4° - +7° lagern

GESCHAMCKSGUTACHTEN

Geruch: tierisch, pflanzlich, fruchtig, würzig

Textur: kompakt-mürbe

Geschmack: süß- schmackhaft, intensiv

Aroma: Leder, Trockenfrüchte, Nüsse,

Wurzelgemüse

Supplier: Neal's Yard Dairy

Origin: England

Type: hard cheese

Ingredients: milk, annatto, salt, rennet, culture

Allergens: milk

Conservation: stored at +4° - +7°

TASTING

Odour: animal, vegetal, fruity, spicy

Texture: compact-friable

Flavour: sweet-sapid, intense

Aromas: leather, dried fruit, nuts, tubers

DESCRIZIONE

Formaggio vaccino selezionato da Neal's Yard Dairy nel Sud della Gran Bretagna. Speciale è il colore arancione che dal 18esimo secolo si conferisce al formaggio aggiungendo dell'annatto ricavato dai semi della pianta arbustiva "Achiote" (Bixa Orellana). Ottimo per realizzare colorate creazioni in cucina.

ABBINAMENTI

Vini: bianchi aromatici, bollicine

Birra: Meantime London Pale Ale

BESCHREIBUNG

Von Neal's Yard Dairy selektierter Kuhmilchkäse aus Südeuropa. Auffällig durch seine orange Farbe, die seit dem 18. Jh. durch die Beigabe von Annatto entsteht, welches aus den Samen der Strauchpflanze "Achiote" (Bixa Orellana) gewonnen wird. Eignet sich sehr gut für farbige Kreationen in der Küche.

BEGLEITVORSCHLÄGE

Weinbegleitung: aromatische Weißweine, Schaumweine

Bier: Meantime London Pale Ale

DESCRIPTION

This cheese from cow milk is selected by Neal's Yard Dairy from Southern England. Its unique bright orange colour derives from the adding of Annatto to the paste, which already in the XVII century was used as natural colouring (from the seeds of the achiote (Bixa Orellana) shrub). This cheese is perfect for colourful creations in the kitchen.

PAIRINGS

Wines: aromatic white wine, sparkling wines

Beer: Meantime London Pale Ale