

Zaffero

Milk temperature at 34°C with added ferments

Calf rennet

Curds broken like a hazelnut and dried for over 30 minutes

Added saffron and green peppercorns

Poured into big forms, and steamed

Salted by hand with dry salt

Matured in cella at 12°C for 2 months

Cheese sold in 200gr slices or 1kg squares