

“The double variety has a smooth and buttery texture, rich and nutty yet mellow flavor and apricot color thanks to the addition of annatto plant extract. Vegetarian rennet is used and the cheese is aged for at least 4 months. If the cheese is allowed to age further, it will develop more complex and nutty flavors. Moreover, the texture tends to become very hard and flaky.”

“The single is a special cheese with a fresh, buttery taste.”