



Scamorza medallions *smoked*

The traditional Apulian scamorza, naturally smoked with beech tree chips, in a practical shape especially conceived to cook on a grill or on a non-stick pan. The texture of this cheese will inspire your creativity. Try it warm with a vegetable side dish and enjoy its juicy flavour. Edible rind.



PRODUCT CODE

Cod. 4010466 1,5kg tray
Cod. 40224 220g tray

MILK ORIGIN

Apulia - Italy

SHELF LIFE

30 days

PACKAGING

1,5kg tray (12 pieces approx. M.A.P.)
220g tray (2 pieces of 110g M.A.P.)

BOX

2 trays
10 trays



Alta Gastronomia Casearia

parrotta.it