

FIORELLA DI TOMINO

THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened, Internal (blue) mould
SUB POST-MAKE:	Predominantly <i>Penicillium candidum</i> , Natural rind
TYPICAL AGE PROFILE:	Young
APPROXIMATE WEIGHT(S):	1.2kg
DIMENSIONS:	19.5cm, 5.2cm
GEOGRAPHICAL ORIGIN:	Germany
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	Wheel



THE STORY

Created in 2018 by Käserei Champignon Hofmeister, Fiorella DI TOMINO was inspired by an Italian Cheese speciality from Piedmont. The cheese master created a mild soft cheese speciality characterised by its special flower shape with 7 petals. Inspired by the Alpine Flowers in Italy which gives it its name: little flower or a small delicate flower in Italian. The cows graze on the grass and the Alpine Flowers over the summer months which gives this exquisitely silk texture.

This is the only German triple cream premium Brie in the UK.

THE CHARACTER

Bloomy white with an edible rind. Creamy, pale yellow-white soft interior and a delicate aroma.

The soft cheese speciality Fiorella DI TOMINO is defined by its refined delicacy. With its particularly appealing shape of seven cheese segments - the "petals" - it ripens from the outside in, allowing two textures to blend harmoniously. Creamy-fresh melt meets soft creaminess. a heavenly union!

The cheese matures slowly from the outside in, shaped by its unique flower form, and is naturally lactose-free. It is also suitable for vegetarians due to the use of microbial rennet and produced without genetic modification.

PERFECT PARTNERS:

White or sparkling wine. Serve at room temperature with a baguette and fresh fruits or jams for breakfast, or pair with charcuterie,

vegetables, and crisp biscuits for a cheese board.

