



February Features

1 - 28 THROUGH 2 - 8

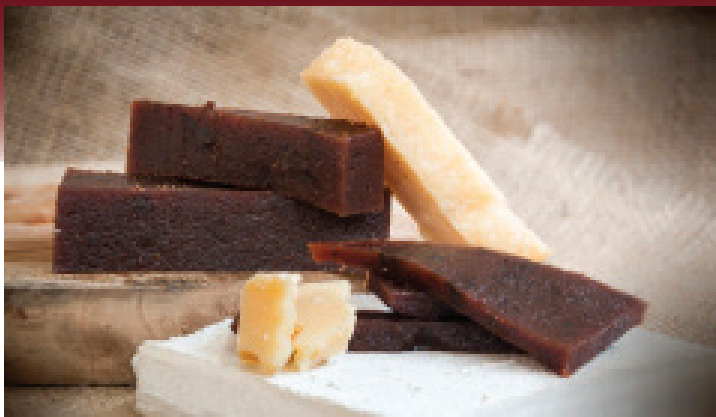


Item Code: **IT005**
Case Size: 6 x 2 lb.

Caciotta Al Tartufo
An Italian cheese so rich and creamy, beautifully balanced between cheese and truffle. Caciotta al Tartufo comes from the Umbrian Mountains, famously known for their black truffles. This cheese is small in size and golden yellow in color. A blend cow and sheep's milk allows the truffle to shine. This is a wonderful cheese to serve alone as a stand out piece on a cheeseboard or it can serve beautifully in



ravioli, topped on pizza, stuffed in chicken and more. Each bite is undoubtedly flavorful and will go a long way in any dish.



Arrope

Arrope is essentially candied pumpkin in a grape must reduction that is made from boiling the liquid and pulp of crushed Moscatel grapes, then simmering chunks of pumpkin in the resultant dark, velvety syrup. Sweet and fruity with a hint of bitterness in the finish, similar to molasses. An irresistible mahogany brown syrup with shimmering, jewel like chunks of pumpkin. These crunchy chunks of pumpkin in syrupy grape must will mate handsomely with Spanish, Italian and soft cheeses.



Item Code: **ARROOP2**
Case Size: 12 x 5.25 oz.



2528 South 27th Avenue
Broadview, IL 60155

Please contact your sales representative today!
(708)447-5500

LATEST UPDATES AT
www.artisanspecialty.com