

THE BUSINESS, CULTURAL, SOCIAL & SPORTING LIFE OF THAILAND

THAILAND TATLER™



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THAILAND Say Cheese

It used to be that for home-made cheese, you would have to go further afield than Thailand. Since Veda Balankura and her friends Max Mazzalai and Eddy Uber experimented with local milk, Thais can appreciate fine Italian cheese closer to home. Mazzalai, who comes from a cheese-making family in Trento, Italy, produces traditional-style products at a small factory in Hua Hin under the label Del Casaro. Try the mozzarella, bocconcini, ricotta, smoked ricotta, feta, scamorza, smoked scamorza, italico (aged for two months), italico light with herbs and mascarpone. These used to be available only in hotels and restaurants, but since opening a cold storage facility in Bangkok, they will soon be on sale at Villa supermarkets as well. Tel: +662 8633 0034