

CALLU DE CRABETTU



Technical characteristics

Milk: full fat, raw, goat's milk
Production method: artisan
Paste: uncooked
Salting: none
Ripening: at least 60 days
Production period: spring-summer
Fats: 45% F-DM
Weight: 0.1 -0.2 kg
Size: variable
Producers: shepherds from the Nuoro (Sardinia) area

Organoleptic characteristics

Aspect and texture: compact, grainy yellow paste
Taste: intense, piquant and goaty
Serving suggestions: Full bodied red wines. Aubergine preserve. Sardinian 'carrasau' bread.

History and facts

This is much more than a simple cheese – it is almost the forbearer of all cheeses and an authentic example of 'paleogastronomy'. The stomach of a baby goat kid is tied at one end with a rope and left to mature with all its contents of mother's milk. It is a very rare operation still carried out by a few Sardinian shepherds. According to local customs, it is eaten sliced on bread (including the stomach walls) or sliced and fried in lard. Traditionally, the paste, rich in enzymes, is also used as rennet in other milk so that the cheese's name, in the Sardinian language, literally translates as 'kid rennet'.