

# Extra Mature toma



## Source

- Piemonte

## Type of milk

- Cow

The ripening period for Ossolana Toma, both the 'homemade' and alpine pasture versions, can arrive at and even exceed one year. In the case of the latter, these are called 'extra mature' toma and have very particular characteristics which makes this what can be called a 'meditation' cheese for connoisseurs. It should be eaten in small flakes, preferably accompanied by a great, aged, red wine.

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## Organoleptic characteristics

**Aspect and texture:** very compact, intense yellow paste with elongated pinholes

**Taste:** intense with traces of hay, dry flowers and stable, slightly piquant

**Serving suggestions:** full bodied, aged, red wines. Aromatic honey. Hot fruit chutney. Black rye bread and polenta

## Technical characteristics

**Milk:** full fat, raw or pasteurised, cow's milk

**Production method:** artisan and industrial



Allevatore di Formaggi

**Paste:** cooked, pressed

**Salting:** dry and in brine

**Ripening:** at least 7-8 months

**Production period:** throughout the year

**Fats:** 45 % F-Dm

**Weight:** 5-7 kg

**Dimensions:** 30-40 cm diameter, h.10-15 cm

**Producers:** dairies from the Ossola area

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.