

# Toma brusca



## Source

- Piemonte

## Type of milk

- Cow

The milk with which this cheese is produced is left to slightly acidify before it is used. This gives the cheese both its name and its special flavour. As a skimmed milk cheese, this is particularly suitable for a lengthy ripening period that can last to over a year.

## Organoleptic characteristics

**Aspect and texture:** hard and crumbling, more or less yellow paste according to the length of ripening, with a scattering of holes

**Taste:** intense and firm with traces of hay and suggestions of stable

**Serving suggestions:** Red wines. Quince chutney. Black rye bread and polenta.

## Technical characteristics

**Milk:** skimmed, raw, cow's milk

**Production method:** artisan

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** at least ninety days

**Production period:** throughout the year

**Fats:** 30 % F-Dm

**Weight:** 4-7 kg

**Dimensions:** variable

**Producers:** dairies from the Biella area





Allevatore di Formaggi

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

**Cuttet cheese code:** n.d.