

# Testun



## Source

- Piemonte

## Type of milk

- Cow
- Goat

'Testùn' is the name that is given to mixed herds of goats and sheep in the Piedmont Occitan valleys and whose milk is used to produce this 'Toma'. Nonetheless, sheep's milk tends to be the prevailing element. Testùn, like Bra, is also eaten only slightly ripened but is generally destined for a medium to long ripening period that can last for up to a year.

One particular preparation is the 'Testùn barricato' when the cheese is ripened in red wine marc during the autumn period.

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## Organoleptic characteristics

**Aspect and texture:** hard, yellow paste with tiny or no holes

**Taste:** intense, piquant and dry with traces of sheep and goat's milk

**Serving suggestions:** full bodied, aged, red wines. Chestnut honey, hot fruit chutney. Rye bread



Allevatore di Formaggi

### **Technical characteristics**

**Milk:** skimmed, raw or pasteurised, sheep and goat's milk

**Production method:** artisan

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** at least sixty days

**Production period:** throughout the year

**Fats:** 35-40% F-Dm

**Weight:** 5-8 kg

**Dimensions:** 30-35 cm diameter, h.10 cm

**Producers:** dairies in the Cuneo valleys

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

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