

Robiola a crosta lavata



Source

- Lombardia

Type of milk

- Cow

Although this is basically a kind of Taleggio, it is much smaller and is almost a quarter the size of the better known version. Due to its reduced surface area, it 'takes salt' differently and this causes an acceleration of the ripening process.

Organoleptic characteristics

Aspect and texture: soft, yielding, light yellow paste, melting towards the edges and with few holes. Damp reddish rind

Taste: intense, penetrating and distinctive

Serving suggestions: Red wines. Green tomato chutney, aubergine preserve. Fresh fruit (Williams pears). Soft bread or rolls.

Technical characteristics

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

Production method: artisan and industrial

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 20 days

Production period: throughout the year

Fats: 48% F-Dm

Weight: 0.4 – 0.5 kg

Dimensions: base 10 x 10 cm, h.4-5 cm

Producers: dairies from the Valsassina



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.