

Alba robiola



Source

- Piemonte

Type of milk

- Cow

This cheese should be eaten fresh or slightly ripened and possibly aromatised, as with other Piedmont cheeses, with small pieces of black truffle.

Organoleptic characteristics

Aspect and texture: soft but fairly firm, ivory paste

Taste: sweet, slightly acidic with possible added aromas

Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Fresh fruit, 'Biove' lard bread

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: artisan and industrial

Paste: cooked, not pressed

Salting: dry

Ripening: none or optional

Production period: annual

Fats: 45 % F-Dm

Weight: 200-300 gr. each

Dimensions: 10 cm diameter, h. 3 cm

Producers: dairies in the Cuneo area

Whole cheese code: n.d.

Cutted cheese code: n.d.