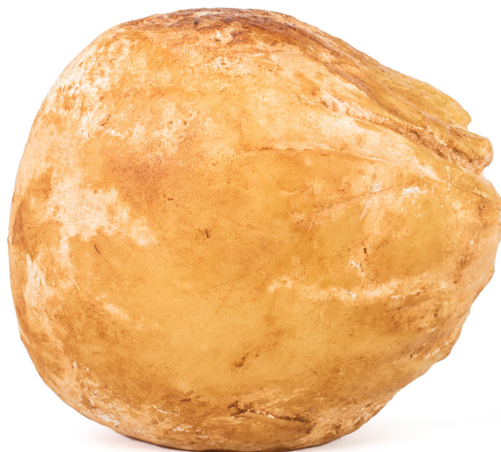


Ostrica di montagna



Source

- Piemonte

Type of milk

- Cow

Belonging to the large family of cheeses aromatised with aromatic herbs and spices that are traditionally called in the Biella area with the name 'Mortaràt' (from the mortar in which the spices were ground). The squashed, grooved form similar to an oyster, is made by the cloth through which the curd is hand squeezed. The covering serves not only decorative or gastronomic purposes but is also useful in maintaining the cheese at length. The rind should not be removed but rather eaten together with the cheese in order to better appreciate its flavour.

DRUNK MACCAGNETTA: red wine marc from the typical Biella vines, Bramaterra, is used in the place of herbs to ripen the cheese.

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Available with spices or with rosemary and sabory



Allevatore di Formaggi

Organoleptic characteristics

Aspect and texture: soft, well blended, ivory-yellow paste with a scattering of holes. The rind is coated with a blend of chopped alpine herbs and black pepper

Taste: intense and rich with traces of the herbs coating the rind

Serving suggestions: full bodied, youngish, red wines. Grape chutney. Baguette type bread

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: at least one month

Production period: throughout the year

Fats: 45% F-Dm

Weight: 0.3 – 0,5 kg each

Dimensions: 10-20 cm diameter

Producers: dairy working in Cusio-Lago d'Orta

Whole cheese code: 6200010-6200013

Cutted cheese code: n.d.