

# Graukäse



## Source

- Trentino-Alto Adige

## Type of milk

- Cow

Its German name means 'Grey cheese' and it is produced by letting the milk acidify naturally and then filtering it. It can be eaten in both fresh and ripened versions although the latter has a much more distinctive flavour due to the lack of rennet. It is traditionally eaten in Alto Adige accompanied by beer and slices of raw onion.

## Organoleptic characteristics

**Aspect and texture:** yellowish tending to grey, soft and grainy paste

**Taste:** intense with traces of hay and stables

**Serving suggestions:** White wines, lagers and beers. Green tomato chutney, aubergine preserve. Fresh fruit (Williams pears), sliced onion. Soft bread or rolls.

## Technical characteristics

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

**Production method:** artisan

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** at least 5 days

**Production period:** throughout the year

**Fats:** 3 % F-Dm

**Weight:** 1-2 kg

**Dimensions:** variable



Allevatore di Formaggi

**Producers:** dairies in the Valle Aurina and other Alto Adige valleys

**Whole cheese code:** 89WO437

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