

Furmai Marçèt



Source

- Piemonte

Type of milk

- Cow
- Goat
- Sheep

This cheese is a type of Bra Hard cheese that undergoes a particular treatment in the summer months. Holes are first made with a small pick into which raw milk is subsequently poured. The cheese then ferments again so that a strong, mature flavour develops, appreciated by real connoisseurs. Its name translated literally means 'rotten cheese'.

Organoleptic characteristics

Aspect and texture: hard, yellow paste with brown or greyish elements

Taste: very intense, strong and piquant similar to blue marbled cheeses

Serving suggestions: full bodied, aged, red wines, spirits. Chestnut honey, Italian hot fruit chutney. Rye and maize bread.

Technical characteristics

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

Production method: artisan, industrial and alpine pasture

Paste: cooked, pressed

Salting: dry

Ripening: at least six months

Production period: summer

Fats: 32% F-Dm

Weight: 6-8 kg

Dimensions: 30-40 cm diameter, h. 7-9 cm

Producers: Dairies in the province of Cuneo



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.