

Stracchino Nostrano



Source

- Lombardia

Type of milk

- Cow

Typical sweet, soft cheese from Lombardy. In Cremona it is mixed with quince chutney and served as a Christmas cream accompaniment to Panettone. During the winter period, artisan made Crescenza tends to be softer and more liquid whilst in the summer it is made with less serum and in a more compact form in order to allow it to keep a little longer. It is a very fresh cheese that needs to be eaten quickly although there are connoisseurs who exalt the 'shrivelled' version, i.e. when the outer 'skin' thickens after a few days and the flavour becomes more distinctive.

The "Luigi Guffanti" version is made with 100% Italian milk and no preservatives.

Organoleptic characteristics

Aspect and texture: milk-white paste, weeping serum, very soft and melting

Taste: sweet, milky and delicate with a very faint element of bitterness

Serving suggestions: Fruity white wines, lagers. Cremona fruit pickle, marmalade. Romagna 'Piadina', focaccia (flat loaf) and toast.



Allevatore di Formaggi

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: industrial or artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: none

Production period: throughout the year

Fats: 48 % F-Dm

Weight: 250gr. - 1 kg

Dimensions: variable

Producers: Lombardy dairies

Whole cheese code: n.d.

Cutted cheese code: n.d.