

Cremificato verde di capra



Source

- Piemonte

Type of milk

- Goat

Product of recent origin, even if the production technique is analogous to that of more famous the Italian erborinato cheese Gorgonzola, that it is born in the same zones: the milk used in this case are the goat one, more aromatic and than “various structure” compared to the vaccine, allows the creation of a product from the completely peculiar characteristics.

Organoleptic characteristics

Aspect and texture: smooth, yellow paste with moderately widespread blue marbling

Taste: strong and intense with slight traces of stable and more distinctive notes of penicillin

Serving suggestions: full bodied, aged, red wines, sweet and liqueur wines. Hot Italian fruit chutney, red onion preserve. Rye bread and polenta

Technical characteristics

Milk: goat, full fat, pasteurized

Production method: artisanal

Paste: raw, not pressed

Salting: dry

Ripening: 80 days

Production period: all the year



Allevatore di Formaggi

Fats: 48% MGSS

Weight: 10-12 kg

Dimensions: diameter 25-30 cm, h. 30-35

Producers: dairies of Novara (Piedmont) district

Whole cheese code: n.d.

Cutted cheese code: n.d.