

# Moliterno Casieddu



## Source

- Basilicata

## Type of milk

- Goat

A relatively rare goat's cheese produced in both 'fresh' versions and ripened wrapped in fern leaves. The summer production is locally called 'Formaggio dei Zaccuni' or 'Stubble Cheese' because the hot season forces the goats to eat a diet of dry vegetation which subsequently gives the milk a different flavour.

## Organoleptic characteristics

**Aspect and texture:** white, soft but fairly firm paste

**Taste:** goaty, fairly acidic with traces of grasses and vegetables in the version ripened in fern leaves

**Serving suggestions:** Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Olives in brine, fresh fruit, walnut or raisin bread.

## Technical characteristics

**Milk:** full fat, raw, goat's milk

**Production method:** artisan

**Paste:** uncooked

**Salting:** dry

**Ripening:** at least three days

**Production period:** from February/March through to October

**Fats:** 40 % F-Dm

**Weight:** 0.3-0.5 kg

**Dimensions:** 8-10 cm diameter



Formaggi per Tradizione

**Producers:** dairies from the area of Moliterno