

# Capra Mora di Canteuria



## Source

- Lombardia

## Type of milk

- Goat

A typical, pure goat, Piedmont cheese to be eaten after a brief period of ripening and after the passage from the condition of 'fresh' cheese to 'shrivelled'. It is produced in two different versions: a natural white version and a 'dark' one where the cheese is coated with vegetable carbon.

## Organoleptic characteristics

**Aspect and texture:** compact, soft, yellow paste

**Taste:** intense with distinctive traces of goat

**Serving suggestions:** Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Walnut or raisin bread

## Technical characteristics

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

**Production method:** artisan

**Paste:** uncooked

**Salting:** dry

**Ripening:** at least 15 days

**Production period:** pring - autumn

**Fats:** 40 % F-Dm

**Weight:** 0.2 -0.3 kg

**Dimensions:** 3-4 cm diameter, h. 10-12 cm

**Producers:** small breeders-dairies from Monferrato (Piedmont)



Allevatore di Formaggi

**Whole cheese code:** n.d.

**Cuttet cheese code:** n.d.