

Caprino fresco prato fiorito



Source

- Lombardia
- Piemonte

Type of milk

- Goat

Fresh artisan goat's cheese made with acidic coagulation and aromatised with various kinds of perfumed herbs such as: red basil leaves, chive flowers and leaves, wild fennel leaves, rose petals, catmint and dandelion flowers as well as sliced shallots.

Organoleptic characteristics

Aspect and texture: soft but fairly firm, white paste

Taste: goaty, slightly acidic with the aroma from the herbs in which it is coated

Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Fresh fruit, walnut or raisin bread

Technical characteristics

Milk: full fat, raw, goat's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: none

Production period: from February/March to October

Fats: 40% F-Dm

Weight: 100 – 200 gr

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

Producers: small goat herder-dairies in Piedmont and Lombardy