Allevatore di Formaggi

Capra in foglia

Source

- Piemonte

Type of milk

- Goat

The practice of ripening goat's cheeses in the leaves of various aromatic and other plants (chestnut, sage, vine, maple etc.) is very old and very specialised. The leaves are first dried and washed with white vinegar to remove all impurities and the cheese is subsequently wrapped and tied up inside them. The cheese undergoes a slight dehydration as it ripens within this wrapping and, consequently, remains softer but with a more distinctive flavour.

Organoleptic characteristics

Aspect and texture: ivory-white, soft paste that often melts under the rind
Taste: goaty, slightly acidic with aromas passed from the leaves used for ripening
Serving suggestions: Fruity white and red wines. Marmalade, marrow and ginger preserve. Walnut or raisin bread.

Technical characteristics

Milk: full fat, raw, goat's milk
Production method: artisan
Paste: uncooked, not pressed
Salting: dry
Ripening: variable
Production period: from February/March to October

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Fats: 40 % F-Dm
Weight: 100-150 gr
Dimensions: variable
Producers: small goat dairies in Piedmont
Whole cheese code: n.d.
Cutted cheese code: n.d.

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