

Capra fresca piemontese



Source

- Piemonte

Type of milk

- Cow
- Goat

An acidic fermented goat's cheese produced, therefore, with animal rennet without allowing for the natural acidification of the milk and draining off the liquid. This method does not require the consistent removal of the serum and, as a consequence, the product must be consumed quickly.

Organoleptic characteristics

Aspect and texture: white, very soft paste that occasionally weeps serum

Taste: goaty, slightly acidic

Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Fresh fruit. Olives in brine. 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: 100-150 gr

Dimensions: variable

Producers: small goat herder-dairies from Piedmont (Langhe area)



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.