

Capra fresca piemontese aromatizzata



Source

- Piemonte

Type of milk

- Cow
- Goat

A variety of spices and herbs have traditionally been used to both preserve and add flavour to fresh goat cheeses. Flakes of black truffles can also be used, depending on individual tastes and what the seasons can offer... Vegetable carbon powder can also be used to dry and aromatize fresh goat's cheese.

Organoleptic characteristics

Aspect and texture: white, soft but firm paste

Taste: goaty, slightly acid and with the flavours of the added aromas

Serving suggestions: Fruity white wines, lagers. Marmalade, chilli pepper 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 – 150 gr

Dimensions: variable

Producers: small goatherd-dairies from Piedmont (Langhe area)



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.