

# 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.

**Cutted cheese code:** n.d.