

# Callu de Cabrettu



## Source

- Sardegna

## Type of milk

- Goat

This is much more than a simple cheese – it is almost the forbearer of all cheeses and an authentic example of ‘paleogastronomy’. The stomach of a baby goat kid is tied at one end with a rope and left to mature with all its contents of mother’s milk. It is a very rare operation still carried out by a few Sardinian shepherds. According to local customs, it is eaten sliced on bread (including the stomach walls) or sliced and fried in lard. Traditionally, the paste, rich in enzymes, is also used as rennet in other milk so that the cheese’s name, in the Sardinian language, literally translates as ‘kid rennet’.

## Organoleptic characteristics

**Aspect and texture:** compact, grainy yellow paste

**Taste:** intense, piquant and goaty

**Serving suggestions:** Full bodied red wines. Aubergine preserve. Sardinian ‘carrasau’ bread.

## Technical characteristics

**Milk:** full fat, raw, goat’s milk

**Production method:** artisan

**Paste:** uncooked

**Salting:** none

**Ripening:** at least 60 days

**Production period:** spring-summer



Formaggi per Tradizione

**Fats:** 45% F-Dm

**Weight:** 0.1 -0.2 kg

**Dimensions:** variable

**Producers:** shepherds from the Nuoro (Sardinia) area