

# Branzi



## Source

- Lombardia

## Type of milk

- Cow

In the village of Branzi in the Val Brembana, Saint Matthews day is celebrated on the 21 September, at the end of the alpine pasturing period, when a fair was traditionally held to sell the local summer production of this cheese. The hallmark of this great cheese is the use of the raw milk for 12 months a year.

## Organoleptic characteristics

**Aspect and texture:** compact, more or less intense yellow paste with oval pinholes

**Taste:** intense, with traces of hay and grass

**Serving suggestions:** Full bodied red wines. Aromatic honey. Fresh fruit (Passacrassana pears). Black rye bread and polenta

## Technical characteristics

**Milk:** full fat, raw, cow's milk

**Production method:** artisan

**Paste:** cooked, pressed

**Salting:** dry and in brine

**Ripening:** at least 20 days

**Production period:** throughout the year

**Fats:** 45% F-Dm

**Weight:** 10kg

**Dimensions:** 40-45 cm diameter, h. 8-10 cm



Formaggi per Tradizione

**Producers:** dairies in the Val Brembana