

# Bleu de Moncenis



## Source

- Piemonte

## Type of milk

- Cow

Its origins lie in the high Val di Susa on the French border and there is another, alpine pasture version produced in very small numbers. The French influence is revealed in the name 'blue' which recalls the 'bleu' from the other side of the Alps. The same area produces another rare alpine pasture blue cheese called Murianengo.

## Organoleptic characteristics

**Aspect and texture:** compact, yellow paste with moderately widespread bluish marbling

**Taste:** strong and intense with faint traces of stable and more marked traces of penicillin

**Serving suggestions:** Full bodied, aged, red wines, sweet and liqueur wines. Hot Italian fruit mustard, red onion preserve. Rye bread, polenta.

## Technical characteristics

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

**Production method:** artisan and alpine pasture

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** at least 90 days

**Production period:** throughout the year, summer alpine pasture

**Fats:** 45% F-Dm

**Weight:** 2-3 kg



Allevatore di Formaggi

**Dimensions:** 20 cm diameter, h. 15 cm

**Producers:** Val di Susa dairies

**Whole cheese code:** n.d.

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