

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, raw, 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



Formaggi per Tradizione

Dimensions: 20 cm diameter, h. 15 cm

Producers: Val di Susa dairies