

# Formaggio 1/3 Birra



## Source

- Piemonte

## Type of milk

- Cow

Cheese from Piedmont (Biella Alps), produced with the addition of a craft beer Piedmont, the Margot Blondeale. The cheeses are matured in underground cellars scale fir for a period ranging from 30 to 60 days.

## Organoleptic characteristics

**Aspect and texture:** tender structure with thin holes evenly distributed.

White straw.

**Taste:** sweet, pleasant and delicate with a hint of beer.

**Serving suggestions:** light and stout beers.

## Technical characteristics

**Milk:** vaccine, pasteurized whole

**Production method:** artisanal

**Paste:** soft structure

**Salting:** dry

**Ripening:** 30 to 60 days

**Production period:** all over the year

**Fats:** 40% Mgs

**Weight:** 500 g (also available on demand by about 2 kg)

**Dimensions:** l 18 cm, h 6 cm

**Producers:** small dairy-cheese makers in Piedmont (Biella area)

**Whole cheese code:** 3000033

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