

Robiola di capra in foglia (ciliegio-castagna-verza)



Source

- Piemonte

Type of milk

- Goat

The short leaf maturation (in varieties of cherry, chestnut or cabbage), which “soaks” and evolves more rapidly the cheese is in use in the Piedmont countryside for fresh goat or semifreschi, and gives the “covered” flavors and moods strong, sometimes even slightly spicy.

Organoleptic characteristics

Aspect and texture: pulp white, soft, rather dark

Taste: intense, slightly acid

Serving suggestions: Fruity white wines, lagers. Orange marmalade, chilli jam. Fresh fruit, nuts or raisin bread

Technical characteristics

Milk: goat, whole, raw

Production method: artisanal

Paste: cooked, unpressed

Salting: dry

Ripening: 20 days minimum

Production period: February-March to October

Fats: 40% Mgss

Weight: 120 gr or 250 gr.

Dimensions: diameter 7 cm height 3 cm (120 gr.), diameter 10 cm height



Allevatore di Formaggi

3 cm (250 gr.)

Producers: Small farmers in Cuneo (Piedmont) area

Whole cheese code: n.d.

Cutted cheese code: n.d.