

# 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.