

# Caciocavallo Molisano



## Source

- Molise

## Type of milk

- Cow

Caciocavallo Molise is another fruit of the generous production in Southern Italy.

A distinctive feature is essential and its texture by hand, which allows to obtain the ideal softness (the machinery to reverse damage products rather "gummy").

## Organoleptic characteristics

**Aspect and texture:** yellow paste compact, elastic, with little holes

**Taste:** intense, characteristic, strong and spicy if mature

**Serving suggestions:** Red or white wines, lagers. Red tomato jam, jam, spicy green tomato. Bread "slipper"

## Technical characteristics

**Milk:** whole raw

**Production method:** artisanal

**Paste:** stretched

**Salting:** in brine

**Ripening:** 15 days minimum

**Production period:** all over the year

**Fats:** 38% MGSS

**Weight:** Kg 1,5 / Kg 2



Allevatore di Formaggi

**Dimensions:** diameter 10-15 cm

**Producers:** Farmers in Molise region

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

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