

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



Formaggi per Tradizione

Dimensions: diameter 10-15 cm

Producers: Farmers in Molise region