

# Capra Mista Sabauda



## Source

- Piemonte

## Type of milk

- Goat
- Sheep

Goat cheese produced by the cheesemakers of northeastern Piedmont, after aging in underground cellars for a minimum period of 45 days.

A thin crust and light characterizes its delicate appearance, typical of good table cheese, simple in form but of great substance.

Excellent with red wines of Piedmont.

## Organoleptic characteristics

**Aspect and texture:** cylindrical, soft dough

**Taste:** delicate and fragrant, with a hint of soft goat

**Serving suggestions:** Red wines, lagers. Orange jam, jam pumpkin and ginger. Fresh fruit, nut bread or grapes

## Technical characteristics

**Milk:** pasteurized goat

**Production method:** artisanal

**Paste:** by full white, soft

**Salting:** in brine

**Ripening:** 45 days

**Production period:** depending on the seasonal availability of goat milk

**Fats:** 45% Mgss

**Weight:** 500 gr.

**Dimensions:** diameter 8 cm, height 7 cm



Allevatore di Formaggi

**Producers:** Farmers from North-Eastern Piedmont

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

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