

Tomino da padella



Source

- Piemonte

Type of milk

- Cow

A great classic from Piedmont: Tomino cow's milk to be cooked in the pan (but also excellent fresh) and garnish with meats or vegetables.

Its taste is soft and delicate, tasty surprises reserves for the various ways to use on the table.

Organoleptic characteristics

Aspect and texture: white and soft paste

Taste: milk, a little bit acid

Serving suggestions: White wines and beers. Red tomato jam.
breadsticks Piedmont

Technical characteristics

Milk: cow's, whole, pasteurized

Production method: industrial

Paste: raw

Salting: in brine

Ripening: absent

Production period: all over the year

Fats: 45% Mgss

Weight: about gr. 100

Dimensions: l 7,5 cm, h 2 cm

Producers: Farmers from central Piedmont



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.