

# Blufalo (water buffalo milk)



## Source

- Lombardia

## Type of milk

- Buffalo

An extraordinary Blue Cheese with square shape made from water buffalo milk pasteurized whole.

In Italy, Water Buffalos breeding farms have recently spread throughout the rivers of the North and in the Po Valley. From these extraordinary animals you get an extremely rich and nutritious milk, with unmistakable sweet flavor.

## Organoleptic characteristics

**Aspect and texture:** Square shape, wrinkled rind and dry

**Taste:** Distinct flavor, moderately intense. You can feel the sweetness of the milk.

**Serving suggestions:** White wines, light and dark beer. Red tomato jam. Bread "slipper"

## Technical characteristics

**Milk:** Water buffalo's milk, whole, pasteurized

**Production method:** artisanal

**Paste:** creamy

**Salting:** in brine

**Ripening:** 45 days minimum

**Production period:** all over the year



Formaggi per Tradizione

**Fats:** 38% Mgss

**Weight:** 4 - 4,5 kg about

**Dimensions:** side cm 20, height cm 12

**Producers:** farmers from Bergamo area