

Robiola di bufala



Source

- Lombardia

Type of milk

- Buffalo

New variation on the theme of the classic Robiola, obtained with the use of buffalo milk.

Classic round shape, soft texture and creamy, bloomy rind through the use of *Penicillium Camemberti*.

Organoleptic characteristics

Aspect and texture: Round shape, bloomy rind, soft dough

Taste: sweet and soft

Serving suggestions: Fruity white wines, lagers. Orange jam, jam pumpkin and ginger. Fresh fruit. Or raisin walnut bread

Technical characteristics

Milk: Buffalo milk pasteurized whole

Production method: artisanal

Paste: soft, unpressed

Salting: dry

Ripening: 8-10 days minimum

Production period: all over the year

Fats: 28gr., of which 20,4 gr saturated fat

Weight: about 300 gr

Dimensions: d. 10 cm, h. 4 cm about



Allevatore di Formaggi

Producers: farmers from Bergamo area

Whole cheese code: n.d.

Cutted cheese code: n.d.