

Toma Pagnotta a latte crudo

Source

- Piemonte

Type of milk

- Cow



The size of a bread (hence the name “pagnotta”, which means little bread), but with the unmistakable taste of cow’s milk from generous Piedmont’s cows.

The Toma “Pagnotta” is another rediscovery of a traditional product for a long time forgotten.

Organoleptic characteristics

Aspect and texture: straw-yellow paste with tiny and round holes

Taste: pronounced taste but not spicy

Serving suggestions: Full-bodied red wines. Aromatic honey. Fresh fruit (PEAR Passacrassana, cherries, etc.). Black rye bread, porridge

Technical characteristics

Milk: raw cow's milk

Production method: artisanal

Paste: partially cooked

Salting: dry

Ripening: 60 days minimum

Production period: All over the year

Fats: 27,50 % Mgss

Weight: 7 kg

Dimensions: D. 38 cm, H. 7 cm about



Allevatore di Formaggi

Producers: farmers from Piedmont

Whole cheese code: n.d.

Cutted cheese code: n.d.