

# Caciocavallo dei Basilischi



n.d.

## Source

- Basilicata

## Type of milk

- Cow

## Organoleptic characteristics

**Aspect and texture:** Ovoid with heads or choke at the apex, thin crust, smooth straw yellow colour. Compact, crumbly paste, scaly when seasoned, straw yellow colour with slight holes

**Taste:** Spicy, mildly salty

**Serving suggestions:** n.d.

## Technical characteristics

**Milk:** Cow milk

**Production method:** Artisanal

**Paste:** Stringy

**Salting:** In brine

**Ripening:** From 6 to 36 months

**Production period:** All over the year

**Fats:** 50,10 % mgss

**Weight:** From 3 to 20 kg

**Dimensions:** n.d.

**Producers:** Farmers of the Potenza area