

# Quader di bufala



## Source

- Lombardia

## Type of milk

- Buffalo

Soft cheese with washed rind, square shape made with full fat pasteurized buffalo milk.

## Organoleptic characteristics

**Aspect and texture:** square shape, washed and wrinkled rind, hazel color to pink

**Taste:** perfume of milk, sweet, slightly acidic, aromatic

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

## Technical characteristics

**Milk:** full fat pasteurized water buffalo milk

**Production method:** artisanal

**Paste:** soft and elastic with small holes. Softer nearby the rind

**Salting:** in brine

**Ripening:** 30 days minimum

**Production period:** all year

**Fats:** 40% F-dm

**Weight:** about 2 - 2.5 kg

**Dimensions:** 20 x 20 cm, h. 6 cm

**Producers:** farmers from Bergamo area

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.