

Cacio di bufala



Source

- Lombardia

Type of milk

- Buffalo

Semi-hard cheese with a cylindrical shape, made from buffalo milk pasteurized whole

Organoleptic characteristics

Aspect and texture: cylindrical shape, fine yellow rind

Taste: delicate aroma and tasty flavor

Serving suggestions: White wines, lager and stout beer. Red tomato jelly. "Ciabatta" bread

Technical characteristics

Milk: full fat, pasteurized water buffalo milk

Production method: artisanal

Paste: semihard, lightly white

Salting: in brine

Ripening: 60 days minimum

Production period: all year

Fats: 40% F-dm

Weight: about 600 grams

Dimensions: diameter 14 cm, h 5 cm

Producers: farmers from Bergamo area

Whole cheese code: n.d.

Cutted cheese code: n.d.