

# 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