

Paglierina di Capra



Source

- Piemonte

Type of milk

- Goat

The name “paglierina” comes from a recipe far from 100 years, in fact it was around 1890, when after the cutting of fresh straw some producers of the Torinese used it to season under and briefly these little fresh cheeses, which became creamy.

Today pagliettina is no longer used, but the name remains, like the look of this typical Piedmont cheese.

Organoleptic characteristics

Aspect and texture: wrinkled rind from geotricum and molded white rind

Taste: quite strong and long taste

Serving suggestions: White wines with structure, light red wine (Croatina, Vespolina, Coste del Sesia)

Technical characteristics

Milk: raw goat milk

Production method: artisanal

Paste: Compact in the center, creamy unde the rind

Salting: dry

Ripening: Within 60 days

Production period: annual

Fats: 33,20 % MGSS



Allevatore di Formaggi

Weight: 250/300 gr

Dimensions: Round or square

Producers: farmer from Lago d'Orta

Whole cheese code: 3900022