

Toma di capra Anzaschina



Source

- Piemonte

Type of milk

- Goat

Table cheese with raw dough, white, moderately blue, with a soft-creamy consistency.

The cheese is produced by a small farmer in Valle Anzasca (North of Piedmont), on the Monte Rosa's valley.

Organoleptic characteristics

Aspect and texture: white paste, slightly blue vened, no holes. Orange-pink rind.

Taste: Intense, with light notes of stables and delicate hints of penicillus

Serving suggestions: Full-bodied and aged red wines, sweet and fortified wines. Blueberry jam and red fruits. Rye bread, polenta

Technical characteristics

Milk: goat, pasteurised

Production method: artisanal

Paste: raw

Salting: Dry

Ripening: 50-60 days

Production period: seasonal, from March to October

Fats: 35% Mgss

Weight: 2,5 - 3 kg

Dimensions: D 14 cm, H 12-13 cm



Allevatore di Formaggi

Producers: farmer from Valle Anzasca

Whole cheese code: 3600203

Cutted cheese code: -