

## La Bomba (“The Bomb”)



### Source

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### Type of milk

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This small raw cow's milk cheese is produced manually one by one, by hanging the liners in linen cloth so as to create a small depression in the upper plate. After salting and a first seasoning is added the organic lime honey in the conchetta superiore. Honey, matured with cheese, releases its fragrance and taste, leaving pleasant nuances of honey and linden flowers on the palate.

### Organoleptic characteristics

**Aspect and texture:** Truncated cone-shaped shape and convex edges, with two horizontal bases

**Taste:** Lactic, with a further sweetened tone thanks to the superficial presence of the honey finish.

**Serving suggestions:** Full-bodied red wines. Spicy mustards. Black bread.

### Technical characteristics

**Milk:** cow's, raw milk

**Production method:** artisanal

**Paste:** cooked, unpressed

**Salting:** Dry

**Ripening:** 30 days minimum

**Production period:** all over the year

**Fats:** 40% Mgss



Formaggi per Tradizione

**Weight:** about 850-900 g.

**Dimensions:** diameter 10-13 cm, height 8 cm

**Producers:** farmer from Cuneo area