

Cacio di Mucca and Cacio di Mucca affumicato

Source

- Campania

Type of milk

- Cow



Spun paste cheese with cow's milk, there is both the white version and with natural smoking with wheat leaf.

Seasoned for at least a month, with a sweet taste and soft consistency.

Perfect if tasted as it is, it is used for fillings or heated on the plate.

Organoleptic characteristics

Aspect and texture: Straw paste, compact and homogeneous, medium-thick rind of intense straw yellow color

Taste: sweet and delicate

Serving suggestions: onion jam, green tomato and rye bread

Technical characteristics

Milk: Pasteurized cow's milk

Production method: artisanal

Paste: stringy

Salting: in brine

Ripening: 30 days minimum

Production period: The cheese is obtained by rennet acid coagulation of exclusively cow's milk, breaking the clot, maturing under whey,



Allevatore di Formaggi

spinning and molding the pasta in the characteristic forms. Smoking with wheat straw.

Fats: 31 g / 100 g

Weight: 0,900 - 1,100 kg

Dimensions: diameter 10-13 cm, length 15-18 cm

Producers: Dairyman breeder from Campania

Whole cheese code: 0907580 - 0907581 (smoked)