

Stagionato del Dottore



Source

- Campania

Type of milk

- Cow

Filata cow's milk pasta, with a minimum seasoning of 6 months, but can easily go up to a year.

It is one of the most eclectic cheeses, among the spun pastas,

it can in fact be tasted as it is, used in flakes as a seasoning or heated on the plate

Organoleptic characteristics

Aspect and texture: Light yellow paste, compact and homogeneous, medium thick rind

Taste: slightly spicy

Serving suggestions: wavy white wines, quince mustard and whole wheat bread

Technical characteristics

Milk: Pasteurized cow's milk

Production method: artisanal

Paste: stringy

Salting: in brine

Ripening: minimum 6 months



Allevatore di Formaggi

Production period: The cheese is obtained by rennet acid coagulation of cow's milk, rupture of the clot, maturation under whey, spinning and manual modeling of the pasta in the characteristic forms.

Fats: 30 g / 100 g

Weight: 8 - 10 kg

Dimensions: length 40-45 cm, diameter 13-18 cm

Producers: Dairyman breeder from Campania

Whole cheese code: 0907589