

# Capra fresca piemontese al tartufo



## Source

- Piemonte

## Type of milk

- Cow
- Goat

A conservation purposes as well as flavoring fresh goat was always strewn with various kinds of spices and herbs, or with black truffle, depending on your taste and what you can offer the season ... To dry and flavoring goat you can also use also the vegetable coal dust.

## Organoleptic characteristics

**Aspect and texture:** white paste, soft but firm

**Taste:** slightly acid, with the taste of different aromas added

**Serving suggestions:** fruity white wines, lagers beers. Fresh fruit, walnut or raisin bread

## Technical characteristics

**Milk:** pasteurized, full fat goat milk

**Production method:** artisanal

**Paste:** uncooked, unpressed

**Salting:** dry

**Ripening:** absent

**Production period:** all over the year

**Fats:** fdm 40%

**Weight:** about 100/150 grams

**Dimensions:** variable

**Producers:** little farms of Langhe Area

**Whole cheese code:** n.d.



Allevatore di Formaggi

**Cutted cheese code:** n.d.