

# Robiola due latti



## Source

- Piemonte

## Type of milk

- Cow
- Sheep

This extraordinary cheese is part of the family of Robiolas (typical squared or round cheese from Piedmont) produced in dairies in the Langhe area, united by short maturing and flowering of the crust, with the cheese edible as derived by the action of yeasts. The production of milk mixture is typical of the spring and summer months, when the sheep enter the period of milk production.

## Organoleptic characteristics

**Aspect and texture:** soft ivory paste, sometimes dark, bloomy rind

**Taste:** sweet, milky, with persistent notes due to yeast crust, notes emerge from sheep milk

**Serving suggestions:** Fruity white wines, lagers. Orange jam, jam pumpkin and ginger. Fresh fruit. Walnut bread or grapes

## Technical characteristics

**Milk:** sheep and cow, raw or pasteurized

**Production method:** artisanal and industrial

**Paste:** uncooked, unpressed

**Salting:** dry

**Ripening:** 20 days minimum

**Production period:** all over the year

**Fats:** 45% Mgss

**Weight:** about 150-300 gr



Formaggi per Tradizione

**Dimensions:** 10 x 10 cm, h 2 /3 cm

**Producers:** farmers from Piedmont (Langhe area)