

# Pagliettina Guffanti



## Source

- Piemonte

## Type of milk

- Cow
- Goat
- Sheep

A classic Piedmont, mixed milk cheese, traditionally ripened on straw lattice-work layers. It is one of the few Italian 'blooming rind' cheeses or, in other words, covered by mould and white yeasts that give flavour to the cheese and are eaten together with the cheese paste. It is distinguished by the care taken in choosing the essential ingredients and for its production.

## Organoleptic characteristics

**Aspect and texture:** soft, occasionally melting, yellow paste. Blooming rind.

**Taste:** Sweet and milky with traces of sheep and goat's milk and the yeasts of the blooming rind

**Serving suggestions:** Fruity white wines, lagers. Marmalade, elderberry preserve. Fresh fruit. Walnut or raisin bread

## Technical characteristics

**Milk:** raw, cow, goat and sheep's milk

**Production method:** artisan

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** at least twenty days

**Production period:** annual

**Fats:** 45 % F-Dm



Allevatore di Formaggi

**Weight:** 200-300 gr.

**Dimensions:** 10-15 cm diameter, h. 2 cm

**Producers:** dairies around Turin and Cuneo

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

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