

Bruss



Description

Bruss, whose name suggests a possible derivation from the Occitan term "brousse" (referring to a fresh sheep's cheese), is a characteristic cheese preparation with a creamy consistency. Its recipe involves blending cuts of one or more cheeses—sometimes even just ricotta—with a small amount of milk; the mixture is then left to referment in the air for a variable period, thus developing its intense, pungent flavor.

To ensure its stability and further enrich its aromatic profile, grappa or, in some local interpretations, white wine is traditionally added to Bruss.

This specialty is deeply rooted in Piedmont and is also present in various variations in neighboring regions. Among these, Bruzzu di Triora deserves a mention, a renowned Ligurian variant made with ricotta, which demonstrates the widespread tradition and versatility of this dish.

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Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Whitish cream, tending towards yellow-greyish

Taste

Intense, strong, spicy, with notes of refermentation and brandy

Pairings

Full-bodied, aged red wines, grappas, and brandies. Bruschetta, polenta.

Technical specifications

- **Milk:** cow's, sheep's, and goat's milk, whole milk
- **Processing:** artisanal
- **Seasoning:** minimum 45 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 55-300-500 gr
- **Dimensions:** cream in glass jars
- **Producers:** dairies in the province of Cuneo
- **Codice Prodotto:** 1103000