



Allevatore di Formaggi

Torta di Peghera



Description

A typical cheese produced in the Taleggio Valley, made with select cow's milk and clearly proteolyzed under the rind. This recipe originates from the time of Venetian rule in Lombardy. It is reminiscent of certain Lombard stracchino cheeses, but with the total absence of blue veining due to the lack of penicillium. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

straw-yellow paste, soft under the crust, compact in the center

Taste

characteristic, with light notes of stables, with a typical aromatic smell

Pairings

Medium-bodied red wines, spicy fruit mustard, red onion jam. Rye bread, taragna polenta.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpreserved
- **Salting:** dry
- **Seasoning:** minimum 45 days
- **Production:** all year round
- **Fat:** 54% MGSS
- **Weight:** 4 kg
- **Dimensions:** diameter 18 cm, h. 10-12 cm
- **Producers:** cheesemakers of the Taleggio Valley
- **Whole Cheese Code:** 1501070
- **Cutted Cheese Code:** n/a