Stracchino Nostrano



Description

A typical sweet, soft cheese from Lombardy: in Cremona, mixed with quince mustard, it became a creamy accompaniment to panettone during the Christmas season. In winter, artisanal stracchino tends to be softer and sometimes almost liquid; in summer, for better shelf life, it is produced with a slightly firmer consistency and a lower whey content. It is a very fresh cheese, best consumed quickly, although connoisseurs also appreciate it as a "passito" cheese, when after a few days the outer "skin" thickens and the flavors become more pronounced.

The version produced for Guffanti contains no preservatives and uses 100% Italian milk.
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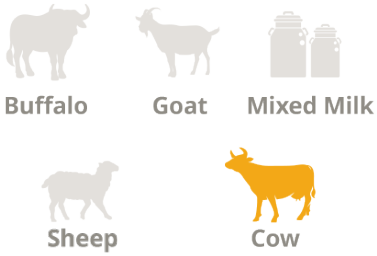
Characteristics

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Region



Milk Origin



Appearance

milky white paste, oozing whey, very soft and creamy

Taste

sweet, delicate, lactic

Pairings

Fruity white wines, light beers. Cremona mustard. Piadina romagnola, focaccia, and sandwiches.

Technical specifications

- **Milk:** cow's milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** absent
- **Production:** all year round
- **Fat:** Mgss 48%
- **Weight:** 1 kg / 250gr / 60 gr
- **Dimensions:** variable according to the typology
- **Producers:** Casari della provincia di Cremona
- **Whole Cheese Code:** 0900013 - 1 kg x 2 pz / 0900012 - 250 gr x 8 pz / 0900018 - 60 gr x 12 pz
- **Cutted Cheese Code:** n/a