



Allevatore di Formaggi

Stracchino di capra



Description

The technique and production process are similar to that of the raw curd “stracchini” cheeses of Lombardy, produced mainly after the cattle have come down from the mountain pastures (when they are “stracco,” or tired): this production, however, uses exclusively raw goat’s milk, which gives it completely unique characteristics.

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Characteristics

Characteristics

Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Ivory-colored, yellowish paste, fairly compact, melting towards the outside, with rare holes. Washed, reddish, brownish rind, with gray-blue blooms.

Taste

very intense, penetrating, with a sharp edge and rich goaty notes

Pairings

Full-bodied, aged red wines. Aromatic honey. Fresh fruit (Passacrassana pears, cherries, etc.). Black rye bread, polenta.

Technical specifications

- **Tipologia di Latte:** Goat
- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpresse
- **Salting:** dry
- **Seasoning:** minimum 45 days
- **Production:** Summer
- **Fat:** 40% Mgss
- **Weight:** 2 kg approx
- **Dimensions:** b. 20x20 cm, h. 6
- **Producers:** artisan cheesemakers of upper Lombardy
- **Whole Cheese Code:** 1017121
- **Cutt**