Erboricao



Description

Ultimo arrivato tra le varianti del classico formaggio Blu novarese, l’Erborinato Sancarlone, qui presentato nella versione “Erboricao”.

This cheese is made from cow's milk from the province of Novara. The result is a blue cheese that harks back to the great tradition of Piedmontese blue cheeses.

The cheese is then cut into discs, between which cocoa and hazelnuts are added. The cream is then spread on the outside, and finally the cheese is decorated with candied orange.

L’Erborinato a questo punto viene lasciato maturare per almeno 60 giorni nelle cantine della “Luigi Guffanti” ad Arona.

Allergen: Hazelnut
[guffanti_pdf_button]

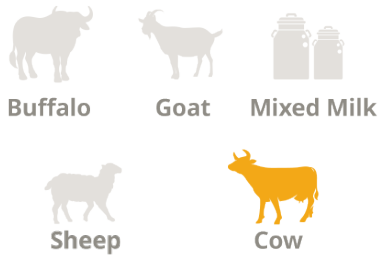
Characteristics

Characteristics

Region



Milk Origin



Appearance

Compact, straw-coloured paste with moderately diffuse bluish veining

Taste

Strong, intense, interspersed with the sweet and slightly smoky notes of the chocolate and orange cream.

Pairings

Full-bodied and aged red wines, sweet and fortified wines. Grappa (various flavors). Spicy fruit mustard, red onion jam. Rye bread, polenta.

Technical specifications

- **Milk:** whole cow's milk
- **Processing:** artisanal
- **Cheese Paste:** blue cheese, raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 47% Mgss
- **Weight:** 3 - 3, 5 kg
- **Dimensione:** 10-12 cm high, 25-30 cm width
- **Producers:** Casaro della provincia di Novara
- **Whole Cheese Code:** 1007283
- **Cutted Cheese Code:** 1007284