



Allevatore di Formaggi

Verde di capra morbido



Description

This is a product of recent origin, although the production technique is similar to that of the more famous Italian blue cheese, which originates in the same area. However, the milk used in this case is goat's milk, which, more aromatic and with a different "structure" than cow's milk, allows for the creation of a product with entirely original characteristics. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Pale, soft, straw-yellow paste. Light blue-green veining. The rind is light reddish in color, usually covered with aluminum foil.

Taste

intense, with goaty notes and mushroomy notes typical of blue cheese

Pairings

Vini rossi corposi e invecchiati, vini dolci e liquorosi. Mostarda piccante di frutta, confettura di fichi. Frutta fresca (pere William). Pane di segale, polenta

Technical specifications

- **Milk:** goat cheese, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** 80 days
- **Production:** all year round
- **Fat:** 48% Mgss
- **Weight:** 10 -12 kg
- **Diametro:** diameter 25-30 cm, h. 30-35
- **Producers:** dairies in the province of Novara (Piedmont)
- **Whole Cheese Code:** 1007311
- **Cuttet Cheese Code:** 1007312