Luigi Guffanti 1876
Allevatore di Formaggi

Tomino fresco



Description

This traditional Piedmontese fresh cheese, suitable for many preparations, such as those based on chopped aromatic herbs, is sold like eggs by the dozen, according to the ancient sexagesimal system: the smallest unit of measurement is a quarter of a dozen, like the block shown in the photo, which corresponds to approximately three tominos, to be divided by the consumer (a single tomino, due to its too small size, is not sellable). Two blocks make a half dozen, and four blocks make a dozen. [guffanti_pdf_button]

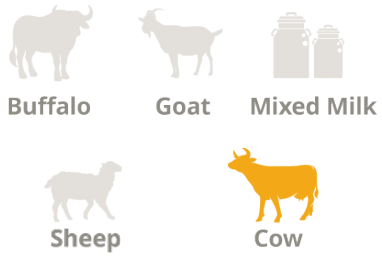
Characteristics

Characteristics

Region



Milk Origin



Appearance

white, soft paste, oozing whey

Taste

lactic, delicate

Pairings

White wines and beers. Red tomato jam. Piedmontese breadsticks.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** industrial
- **Cheese Paste:** raw
- **Salting:** brine
- **Seasoning:** absent
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 1 kg
- **Diametro:** diameter 4-5 cm, h 2
- **Producers:** caseifici piemontesi (province di Torino e Cuneo)
- **Whole Cheese Code:** n/a