Tometta Fria



Description

It takes its name from the Ossola pass of the same name, the gateway to Cravariola. The crust is completely bloomed naturally, without the use of cultured yeasts. It is aged in the Oira cellar. Besides being eaten plain, it's excellent grilled, cut in half as pictured, or sliced ??into circular slices about a centimeter thick, then au gratin or microwaved for a few seconds, seasoned with pepper and/or a sprinkling of fine herbs. This soft and stringy cheese pairs well with potatoes or even fish and shellfish. Another interesting use is to dip the slices in egg and breadcrumbs and brown them like a cutlet. [guffanti_pdf_button]

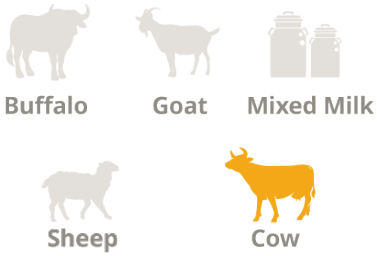
Characteristics

Characteristics

Region



Milk Origin



Appearance

ivory-colored, compact paste, with occasional small, sparse eyes; bloomy rind

Taste

sweet, milky, delicate

Pairings

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

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** cheese factory
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum 30 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 5 kg
- **Dimensions:** diameter 9-10 cm, h. 5-6
- **Producers:** Antigorio Valley dairy
- **Whole Cheese Code:** 7500097