



Allevatore di Formaggi

Tomino da padella



Description

A great Piedmontese classic: cow's milk tomino, pan-fried (but also excellent fresh) and garnished with cured meats or vegetables.

With a smooth and delicate flavor, it offers a variety of tasty surprises for its use at the table. [\[guffanti_pdf_button\]](#)

Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

white, soft paste

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:** almost absent
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** Approx gr. 100
- **Diametro:** diameter 7 cm, 5 cm, height 2 cm
- **Producers:** Cheesemakers of Central Piedmont
- **Whole Cheese Code:** 0911511