



Allevatore di Formaggi

Stracchino Quadro Valsassina



Description

The technique and production process are similar to that of Taleggio, which in ancient times was called “Stracchino” like other raw curd cheeses from Lombardy produced mainly after the cattle came down from the mountain pastures (when they were “stracco,” or tired): this cheese fully represents the cheesemaking tradition of Valsassina.
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Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Uniform and compact paste, straw-white in color. Thin rind with a natural pinkish consistency and characteristic mold.

Taste

Sweet, slightly aromatic flavour.

Pairings

Red wines. Green tomato mustard, rose jam. Fresh fruit (William pears). Soft bread or rolls.

Technical specifications

- **Milk:** raw cow's milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** all year round
- **Fat:** 14% Mgss
- **Weight:** 1.8 kg
- **Diametro:** 20 x 20 cm
- **Producers:** Cheesemaker and breeder from Valsassina
- **Whole Cheese Code:** 1017605