Toma verde



Description

A whole cow's milk cheese to which the pennicillium used to marbling Gorgonzola is added. The curd is broken in two successive stages, with a time interval between the two "breaks."

Aged in the cellar at around 10 degrees for over 90 days.

Produced in Piedmont at the foot of Monte Rosa (from which it takes its name), it is a Piedmontese-style toma cheese with the addition of blue veining.

The taste is delicate and buttery but with the classic final aroma of the great Italian blue cheese.

A whole cow's milk cheese to which pennicillium, a substance used to create the veining of blue cheeses, is added. The curd is broken in two successive stages, with a time interval between the two "breaks."

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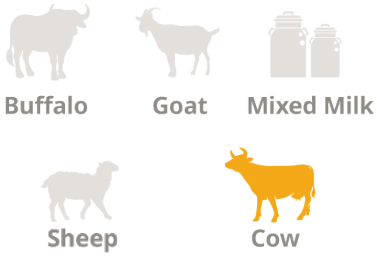
Characteristics

Characteristics

Region



Milk Origin



Appearance

Pale straw-yellow, soft, and yielding. Pale blue-green veining. The rind is light in color.

Taste

soft, with the presence of the robust notes of penicillium

Pairings

Full-bodied and aged red wines, sweet and fortified wines, rum. Spicy fruit mustard, red onion jam, Vin Santo or Marsala wine jelly. White celery stalks. Rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 48% Mgss
- **Weight:** small about 2 kg; large about 6 kg.
- **Diametro:** diameter 25-30 cm, h. 8-10 cm
- **Producers:** Piedmontese dairies at the foot of Monte Rosa
- **Whole Cheese Code:** 1007336
- **Cutted Cheese Code:** 1007347