



Allevatore di Formaggi

Scamorza



Description

Scamorza derives from scamozzare, meaning "to behead," referring to the cutting of the stretched curd into small portions: a term therefore similar to "mozzarella" (from mozzare). It is a cheese that lends itself to a brief aging process, sometimes through smoking. [guffanti_pdf_button]

Characteristics

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Region



Basilicata,
Calabria,
Campania,
Molise,
Puglia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact, elastic straw-yellow paste. White skin, or ochre yellow if smoked.

Taste

sweet, milky, with notes of smoke if smoked

Pairings

White wines, light and dark beer. Red tomato jam. Ciabatta bread.

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, whole or skimmed milk
- **Processing:** artisanal or industrial
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** minimum 7 days
- **Production:** annual
- **Fat:** 35-45% Mgss
- **Weight:** 3-0, 5 kg
- **Diametro:** diameter 10-15 cm
- **Producers:** cheesemakers from Southern Italy
- **Whole Cheese Code:** n/a
- **Cuttet Cheese Code:** n/a