



Allevatore di Formaggi

Robiola due lattini mini



Description

This is a two-milk version (cow's milk and sheep's milk) of the classic Tomino da padella. It is a high-class product, with a delicate and balanced flavour. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

white, soft paste

Taste

delicate and tasty, it reaches its maximum fragrance when ripe

Pairings

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

Technical specifications

- **Milk:** cow's milk, sheep's milk, pasteurized
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** brine
- **Seasoning:** minimum 15 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** Approx gr. 90
- **Diametro:** diameter cm 7, height cm 2
- **Producers:** Cheesemakers of Central Piedmont
- **Whole Cheese Code:** 0911508