



Allevatore di Formaggi

Robiola a crosta lavata



Description

This is a smaller version of the classic washed-rind stracchino. It takes on its own characteristics due to its smaller surface area, which allows the cheese to "absorb salt" differently and accelerates its maturation. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Pale straw-yellow, soft and yielding, melting toward the outside, with rare holes. Moist reddish crust.

Taste

intense, penetrating, characteristic

Pairings

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

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** raw, unpreserved
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** all year round
- **Fat:** 48% Mgss
- **Weight:** 300/400 Gr
- **Diametro:** b. 10x10 cm, h. 4-5
- **Producers:** caseifici della Valsassina
- **Whole Cheese Code:** 1017126