



Allevatore di Formaggi

Robiola di Bufala



Description

A variation on the classic robiola, this time from Lombardy, made with buffalo milk.

In the northern regions, particularly in Lombardy, several buffalo farms have developed in recent years along the rivers that feed into the Po. It has the classic round shape, a soft and creamy texture, and a bloomy rind thanks to the use of *Penicillium Camembert*.

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Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Round shape, bloomy crust, soft dough

Taste

sweet and soft

Pairings

Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Fresh fruit. Walnut or raisin bread.

Technical specifications

- **Milk:** young buffalo
- **Processing:** artisanal
- **Cheese Paste:** soft, unpressed
- **Salting:** dry
- **Seasoning:** About 8-10 days
- **Production:** all year round
- **Fat:** 28g di cui 20, 4 g grassi saturi
- **Weight:** Approx 300 gr
- **Diametro:** diameter 10 cm, height approx. 4 cm
- **Producers:** Cheesemakers from the province of Bergamo
- **Whole Cheese Code:** 0900101
- **Cutted Cheese Code:** n/a