

Raschera DOP



Description

Raschera is the name of a mountain pasture located in the municipality of Magliano Alpi, in the province of Cuneo. **Raschera DOP** (the name is feminine) is normally square in shape. This shape once facilitated its placement on the packsaddles of mules that transported it from the mountain pastures to the valley. Like another Piedmontese cheese, Sora, one side of the cheese retains the mark of the cloth in which it was squeezed immediately after curdling. Mountain cheeses are recognizable by the letter "a" inserted within the "r" of the brand and by the distinctive yellow hair.
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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

ivory or straw-coloured paste, compact, elastic, with widespread small eyes

Taste

intense, with notes of sheep's and goat's milk: it "tingles" in the mouth when it is aged

Pairings

Red wines, dark beers. Grape and green tomato jam. Whole wheat bread.

Technical specifications

- **Milk:** cow's, sheep's, and goat's milk, raw or pasteurized, skimmed milk
- **Processing:** artisanal and industrial, mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** all year round, summer mountain pasture
- **Fat:** 32% Mgss
- **Weight:** 7-10 kg
- **Diametro:** base 40x40 cm, h. 12-15
- **Producers:** Cuneo dairies and cheesemakers belonging to the Raschera Production and Protection Consortium
- **Whole Cheese Code:** 770RA02
- **Cuttet Cheese Code:** 770RA03