



Allevatore di Formaggi

Raspadura



Description

Raspadura is a classic of Lombard culinary tradition, particularly in the Lodi area. The term refers to a specific way of serving cheese, using a product very similar to Grana Padano. It is, in fact, a cooked cow's milk cheese, weighing between 30 and 40 kg. The traditional way to serve it involves using a special knife to cut the "Raspadura," or thin slices of cheese. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Hard, grainy texture, and straw-yellow color, varying in color depending on the length of aging.

Flavor

Dry and intense.

Pairings

Red wines, pumpkin mustard, Modena balsamic vinegar, cured meats, walnuts, mushrooms.

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 9 months
- **Production:** all year round
- **Fat:** 32% Mgss
- **Weight:** 30 kg - 40 kg
- **Diametro:** diameter 35-45 cm, h. 18-25
- **Producers:** Cheesemakers from the province of Lodi
- **Whole Cheese Code:** 0606120