Murianeng



Description

A large and rare mountain blue cheese made in the Upper Susa Valley, near the French border. It is closely related to some Savoy cheeses produced just beyond the Alps, in the Maurienne Valley, hence the name Murianeg. Its production process is similar to that of Castelmagno, but Murianeg's texture and flavor are significantly different, due to its different origins. The long aging process favors the development of intense, completely natural blue veining.
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Characteristics

Characteristics

Region



Milk Origin



Appearance

grainy and compact straw-yellow paste, with bluish veining in patches

Taste

strong, intense, with notes of stable and penicillium

Pairings

Full-bodied and aged red wines, sweet and fortified wines. Spicy fruit mustard, red onion jam. Rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, goat cheese, raw, skimmed milk
- **Processing:** mountain pasture
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** Summer
- **Fat:** 40% Mgss
- **Weight:** 8-10 kg
- **Diametro:** diameter 30 cm, h. 10
- **Producers:** Alpine farmers of the Susa Valley
- **Whole Cheese Code:** 98MO086
- **Cutted Cheese Code:** 98MO088