



Allevatore di Formaggi

Mascarpone



Description

Technically, mascarpone is made from very fresh cream obtained by centrifuging milk, then curdling it with citric or tartaric acid. Today, the general public is primarily familiar with the long-life version. However, the processing required for this version significantly alters the original flavor of the product, which, due to its short shelf life, was once available only in winter. Artisanal mascarpone, with its very short shelf life, offers an unmistakably fresh flavor, delicately sweet and slightly tart. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

milky white cream, quite compactmilky white cream, quite compact

Taste

sweet, with slightly acidic notes of butter and cream

Pairings

Sweet wines, rum. Excellent with the addition of sugar, coffee, cocoa, dark chocolate chips, and cinnamon.

Technical specifications

- **Milk:** cow's cream, pasteurized milk
- **Processing:** industrial and artisanal
- **Cheese Paste:** raw, unpressed
- **Production:** all year round
- **Fat:** 53% Mgss
- **Weight:** 0.5-2 kg
- **Producers:** dairies in the Lombard Po Valley
- **Whole Cheese Code:** 0900014 (250 gr.) - 0900015 (1, 5 kg.)