



Allevatore di Formaggi

La Bomba



Description

This small raw-milk cow's milk cheese is made entirely by hand, wheel by wheel. The molds obtained from the extraction of the curd are hung in linen cloths, creating a small hollow on the upper surface. After salting and an initial maturation, organic lime honey is added to the upper hollow. As the honey matures with the cheese, it releases its aroma and flavor, leaving pleasant nuances of honey and lime blossom on the palate. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Flattened truncated cone shape with convex edges, with two horizontal bases

Taste

Lactic, with a further softened tone thanks to the surface presence of the honey finish.

Pairings

Full-bodied red wines. Spicy mustards. Brown bread.

Technical specifications

- **Milk:** cow's milk, raw
- **Processing:** artisanal
- **Cheese Paste:** cooked, unpreserved
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 850-900 g
- **Diametro:** diameter 10-13 cm, 8 cm high
- **Producers:** cheesemaker from Cuneo
- **Whole Cheese Code:** 340F291
- **Cutted Cheese Code:** 340F292