Erborinato e mascarpone



Description

A unique, originally homemade, way to enjoy sweet Gorgonzola DOP, made even sweeter and smoother by adding mascarpone (a product obtained by curdling cream with white vinegar or citric acid). Mascarpone is highly perishable, and in the artisanal versions (without preservatives) used by Guffanti, production is suspended during the warmer months of the year. The richest and tastiest versions are made for the winter, especially Christmas, the best time to appreciate the creaminess and rich flavors of this cheese. [guffanti_pdf_button]

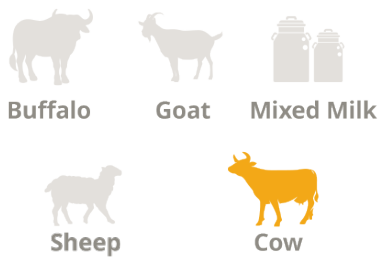
Characteristics

Characteristics

Region



Milk Origin



Appearance

Layers of sweet Gorgonzola DOP alternating with layers of fresh mascarpone, wrapped in protective foil

Taste

Dolce, con le note della panna e del formaggio erborinato

Pairings

Sweet and fortified wines. Spicy fruit mustard. Fresh fruit (William pears) and dried fruit (walnuts). Michetta bread, crackers, and artisanal breadsticks.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Production:** all year round
- **Fat:** 55% Mgss
- **Weight:** 1 kg
- **Diametro:** base 10x20 cm, h. 10
- **Producers:** dairies in the Novara and Milan areas
- **Whole Cheese Code:** 1007322