Casolèt



Description

Casolèt is a typical cheese from Val Camonica, distinguished by its versatile shapes. It can be made square, triangular, or even shaped like a "Camunian rose," a recurring symbol in the famous prehistoric Camunian graffiti and a type explored by Luigi Guffanti.
[guffanti_pdf_button]

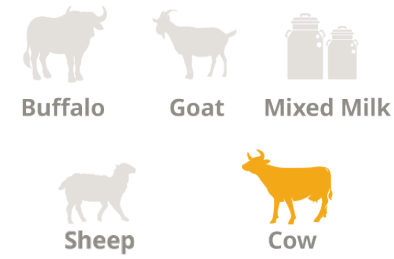
Characteristics

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Region



Milk Origin



Appearance

ivory or straw-coloured paste, compact, with few eyes

Taste

milky, sweet

Pairings

White wines. Pumpkin mustard. Fresh fruit (Passacrassana pear). Black rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, pasteurized, skimmed
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** brine
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 35% Mgss
- **Weight:** 1, 5 kg, 5-2
- **Diametro:** variable
- **Producers:** Val Camonica dairies
- **Whole Cheese Code:** 1003135