Allevatore di Formaggi

Capra prato fiorito



Description

This artisanal fresh goat cheese is characterized by its acidic coagulation and rich flavoring with a selection of fragrant herbs and flowers. The ingredients include red basil leaves, oregano, chive leaves or flowers, wild fennel leaves, rose petals, catmint flowers, dandelion, and sliced ??shallots. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

pasta bianca, morbida ma abbastanza consistente

Taste

goatish, slightly acidic, with the aromas of the herbs in which it is wrapped

Pairings

Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Fresh fruit, walnut or raisin bread.

Technical specifications

- **Milk:** goat cheese, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** absent
- **Production:** from February-March to October
- **Fat:** 40% Mgss
- **Weight:** 100-200 g
- **Diametro:** diameter 10 cm, h 3-4
- **Producers:** small breeders and cheesemakers of Piedmont
- **Whole Cheese Code:** 2200002