Capra fresca piemontese



Description

This acid-fermented goat's cheese is distinguished by a process that eliminates animal rennet. The cheese is made by allowing the milk to naturally acidify and then draining the liquid. This process does not require significant whey removal, making the product ideal for quick consumption. [guffanti_pdf_button]

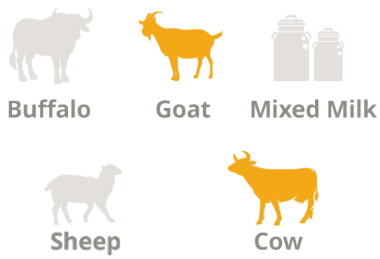
Characteristics

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Region



Milk Origin



Appearance

white paste, very soft, sometimes dripping with whey

Taste

hircine, slightly acidic

Pairings

Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Fresh fruit. Pickled olives. Walnut or grape bread.

Technical specifications

- **Milk:** cow's milk, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** absent
- **Production:** from February-March to October
- **Fat:** 40% Mgss
- **Weight:** 100-150 g
- **Diametro:** variable
- **Producers:** small breeders and cheesemakers of the Langhe
- **Whole Cheese Code:** 5900007 - 0909467