Capra fresca piemontese al tartufo



Description

For both preservation and flavoring purposes, fresh goat cheese has always been enriched with various spices and herbs. Some versions even include black truffle shavings, depending on taste and seasonal availability. Charcoal powder can also be used to dry and flavor goat cheese.
[guffanti_pdf_button]

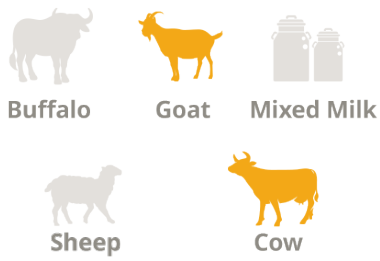
Characteristics

Characteristics

Region



Milk Origin



Appearance

pasta bianca, morbida ma abbastanza consistente

Taste

hircino, slightly acidic, plus the flavour of the added aromas

Pairings

Fruity white wines, light beers. Orange marmalade, chili pepper jam. Fresh fruit, walnut or raisin bread.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** absent
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 100-150 g
- **Diametro:** variable
- **Producers:** small breeders and cheesemakers of the Langhe
- **Whole Cheese Code:** 5900009 - 0909465