



Allevatore di Formaggi

Capra fresca piemontese aromatizzata



Description

For both preservation and flavoring purposes, fresh goat cheese has always been enriched with various spices and herbs. In this version, aromatic herbs and wild herbs are used, depending on taste and seasonal availability. Charcoal powder can also be used to dry and flavor goat cheese. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

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, goat cheese, pasteurized milk, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpreserved
- **Salting:** dry
- **Seasoning:** absent
- **Production:** from February-March to October
- **Fat:** 40% Mgss
- **Weight:** 100-150 g
- **Diametro:** variable
- **Producers:** small breeders and cheesemakers from Piedmont (Langhe)
- **Whole Cheese Code:** 5900008 - 0909466