



Allevatore di Formaggi

Capra in foglia



Description

Curing goat cheese wrapped in leaves of various plants, both aromatic and non-aromatic (such as chestnut, sage, vine, or maple), is an ancient and distinctive practice. The leaves are first dried and washed with white vinegar to ensure their purity, then carefully wrapped around the goat cheese and secured with a tie. Inside the leafy casing, the goat cheese undergoes less dehydration, thus maintaining greater tenderness while developing a more pronounced and complex flavor. [guffanti_pdf_button]

Characteristics

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Region



Piedmont

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

ivory-white paste, soft, sometimes melting under the crust

Taste

goat cheese, slightly acidic, with aromas transmitted by the leaves in which it is aged

Pairings

Fruity white or red wines. Orange marmalade, pumpkin and ginger jam. Walnut or raisin bread.

Technical specifications

- **Milk:** goat cheese, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpreserved
- **Salting:** dry
- **Seasoning:** variable
- **Production:** from February-March to October
- **Fat:** 40% Mgss
- **Weight:** 100-150 g
- **Diametro:** variable
- **Producers:** small breeders and cheesemakers of Piedmont
- **Whole Cheese Code:** 0909449 — 0909450 – 0909453 - 0909454