Callu de cabreddu



Description

Callu de Cabreddu isn't a cheese in the conventional sense, but rather a fascinating expression of paleogastronomy and a direct ancestor of cheesemaking. It's an extremely rare preparation, still made today by some Sardinian shepherds, embodying ancient knowledge. This unique specialty consists of the stomach of a suckling goat, sealed at the ends and left to mature with its precious contents: the last breast milk. In the past, its paste, rich in natural enzymes, was even used to curdle other milk—hence the name, which in Sardinian literally means "kid's rennet." Local custom calls for eating Callu de Cabreddu sliced ??with bread, including the stomach lining, or fried in lard, also sliced. It's a product that offers a unique gastronomic experience, rooted in deep traditions and an unbreakable bond with the Sardinian region.
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Characteristics

Characteristics

Region



Milk Origin



Appearance

Straw-yellow, compact, grainy paste

Taste

Intense, spicy, goaty

Pairings

Full-bodied red wines. Eggplant jam. Sardinian “carrasau” bread.

Technical specifications

- **Milk:** goat cheese, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** absent
- **Seasoning:** Minimum 60 days
- **Production:** Spring-Summer
- **Fat:** 45% Mgss
- **Weight:** 2 kg
- **Diametro:** variable
- **Producers:** shepherds of Nuoro
- **Whole Cheese Code:** 8000016