



Allevatore di Formaggi

Cacio di Mucca e Cacio di Mucca affumicato



Description

Cacio di Mucca is a stretched-curd cheese made from cow's milk, available in two popular versions: a classic, natural version (known as "bianca"), and a smoked version. The latter is distinguished by its distinctive aroma, acquired through a natural smoking process that, according to tradition, may use ingredients such as wheat leaves.

Both types require maturation for at least a month, a period during which the cheese develops a soft consistency and a pleasantly sweet flavour.

The versatility of Cacio di Mucca makes it ideal for a variety of eating occasions: it is perfect enjoyed on its own, excellent as an ingredient in fillings and stuffings, or simply enjoyed heated on the grill.

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Characteristics

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Region



Campania

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Sweet yellow paste, compact and homogeneous, medium-thick rind, intense straw yellow in color, amber yellow when smoked

Flavor

Sweet and delicate

Pairings

Onion jam, green tomato, and rye bread

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** minimum 30 days
- **Production:** The cheese is obtained by the acid-rennet coagulation of exclusively cow's milk.
- **Fat:** 31% Mgss
- **Weight:** 100 kg, 900 - 1
- **Diametro:** diameter 10-13 cm, lenght 15-18 cm
- **Producers:** Campanian cheesemaker
- **Whole Cheese Code:** 0907580 - 0907581 (smoked)
- **Cuttet Cheese Code:** n/a