Caciocavallo Molisano



Description

Caciocavallo Molisano is an excellent expression of the rich and generous cheesemaking tradition of Southern Italy, with deep roots in the Molise region.

What defines it and guarantees its superior quality is the meticulous hand-stretching of the curd. This artisanal technique, considered essential, allows for the ideal softness of the texture. This characteristic clearly distinguishes it from products obtained through mechanized processes, which can sometimes result in a more elastic or "rubbery" consistency.
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Characteristics

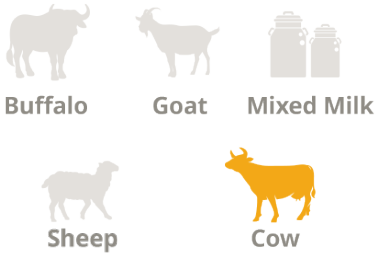
Characteristics

Region



Molise

Milk Origin



Appearance

Compact, elastic, straw-yellow paste with few holes

Taste

Intense, characteristic, stronger and spicier if seasoned

Pairings

White or red wines, lager beers. Red tomato jam, spicy green tomato jam. Ciabatta bread.

Technical specifications

- **Milk:** raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** minimum 15 days
- **Production:** annual
- **Fat:** 38% MGSS
- **Weight:** 5 / Kg 2, Kg 1
- **Diametro:** diameter 10-15 cm
- **Producers:** Cheesemakers of Molise
- **Whole Cheese Code:** 1113397