

Toma brusca



Source

- Piemonte

Type of milk

- Cow

The milk with which this cheese is produced is left to slightly acidify before it is used. This gives the cheese both its name and its special flavour. As a skimmed milk cheese, this is particularly suitable for a lengthy ripening period that can last to over a year.

Organoleptic characteristics

Aspect and texture: hard and crumbling, more or less yellow paste according to the length of ripening, with a scattering of holes

Taste: intense and firm with traces of hay and suggestions of stable

Serving suggestions: Red wines. Quince chutney. Black rye bread and polenta.

Technical characteristics

Milk: skimmed, raw, cow's milk

Production method: artisan

Paste: cooked, pressed

Salting: dry

Ripening: at least ninety days

Production period: throughout the year

Fats: 30 % F-Dm

Weight: 4-7 kg

Dimensions: variable

Producers: dairies from the Biella area



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.