Allevatore di Formaggi

Robiola tre latti – Selezione Guffanti



Source

- Piemonte

Type of milk

- Cow
- Goat
- Mixed milk
- Sheep

The tradition of mixing the milk of the three animals (cow, sheep, goat) is well diffused throughout Piedmont and is used to produce a 'Robiola' with a more delicate flavour than that of pure goat cheese.

Organoleptic characteristics

Aspect and texture: soft, white paste with a blooming greyish-yellow rind
Taste: with faint traces of sheep and goat's milk, slightly acidic
Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger conserve. Fresh fruit, walnut or raisin bread

Technical characteristics

Milk: full fat, cow, goat and sheep's milk
Production method: artisanal
Paste: uncooked, not pressed
Salting: dry
Ripening: at least twenty days
Production period: all over the year
Fats: 40% F-Dm
Weight: 200-300 gr
Dimensions: 5-7 cm diameter, h. 6-7 cm
Producers: small herder-dairies in the Cuneo area
Whole cheese code: n.d.

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Cutted cheese code: n.d.

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