

Raschera DOP



Raschera is the name of an alpine hut in the municipality of Magliano Alpi in the province of Cuneo. Raschera cheese is normally square because, in the past, its shape made it easier to be stacked in the saddle-packs of the mules used to carry it down to the valley. As happens with another Piedmont cheese, Sora, the external form bears the marks of the canvas used to wring it after it has curdled. The alpine hut cheeses can be distinguished by the letter 'a' inserted in the 'r' of the brand.

Organoleptic characteristics

Aspect and texture: compact, elastic, ivory or yellow paste with widespread, small holes

Taste: intense with traces of goat and sheep, 'stings' in the mouth when ripened

Serving suggestions: Red wines and beers. Grape and green tomato preserve. Wholemeal bread

Technical characteristics

Milk: skimmed, raw or pasteurised, cow, goat and sheep's milk

Production method: artisan, industrial and alpine pasture

Paste: cooked, pressed

Salting: dry

Ripening: at least 30 days

Production period: throughout the year, summer alpine pasture

Source

- Piemonte

Type of milk

- Cow
- Goat
- Sheep

Brands





Allevatore di Formaggi

Fats: 32 % F-Dm

Weight: 7-10 kg

Dimensions: base 40 x 40 cm, h. 12-15 cm

Producers: dairies from Cuneo belonging to the Raschera production and protection Consortium

Whole cheese code: n.d.

Cutted cheese code: n.d.