

Callu de cabreddu



Source

- Sardegna

Type of milk

- Goat

This is much more than a simple cheese – it is almost the forbearer of all cheeses and an authentic example of ‘paleogastronomy’. The stomach of a baby goat kid is tied at one end with a rope and left to mature with all its contents of mother’s milk. It is a very rare operation still carried out by a few Sardinian shepherds. According to local customs, it is eaten sliced on bread (including the stomach walls) or sliced and fried in lard. Traditionally, the paste, rich in enzymes, is also used as rennet in other milk so that the cheese’s name, in the Sardinian language, literally translates as ‘kid rennet’.

Organoleptic characteristics

Aspect and texture: compact, grainy yellow paste

Taste: intense, piquant and goaty

Serving suggestions: Full bodied red wines. Aubergine preserve. Sardinian ‘carrasau’ bread.

Technical characteristics

Milk: full fat, raw, goat’s milk

Production method: artisan

Paste: uncooked

Salting: none

Ripening: at least 60 days

Production period: spring-summer



Allevatore di Formaggi

Fats: 45% F-Dm

Weight: 0.1 -0.2 kg

Dimensions: variable

Producers: shepherds from the Nuoro (Sardinia) area

Whole cheese code: n.d.

Cutted cheese code: n.d.