

Erborinato and Mascarpone



Source

- Lombardia
- Piemonte

Type of milk

-

This is a distinctive, originally household, way of eating sweet Gorgonzola DOP by making it even softer and sweeter through the addition of Mascarpone (obtained by curdling cream with white vinegar and citric acid). Mascarpone is highly perishable and Guffanti's production of the artisan version (without preservatives) is suspended during the hotter months of the year.

Organoleptic characteristics

Aspect and texture: layers of sweet Gorgonzola DOP alternating with layers of fresh mascarpone, wrapped in protective tin foil

Taste: sweet with traces of cream and blue marbled cheese

Serving suggestions: Sweet and liqueur wines. Hot Italian fruit chutney. Fresh fruit (Williams pears) and dried fruits (walnuts). Hard crusted bread rolls, crackers.

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: 60 days (Gorgonzola)

Production period: throughout the year

Fats: 55% F-Dm



Allevatore di Formaggi

Weight: 1kg

Dimensions: base 10 x 20 cm, h. 10 cm

Producers: dairies in the Novara and Milan areas

Whole cheese code: n.d.

Cutted cheese code: n.d.