

Tometta Fria



Source

- Piemonte

Type of milk

- Cow

This cheese takes its name from the eponymous Ossola pass, the doorway to Cravariola. The bloom on the rind is absolutely natural without the use of any cultivated yeasts. Ripening takes place in the Oira cellar. It can be eaten as it is, but it is also excellent when cooked on a metal plate cut into two, as per the photograph, or in circular slices about one centimetre high grilled or microwaved for about ten seconds, possibly dressed with pepper and/or a sprinkling of mixed herbs. When soft and runny it is excellent with potatoes or with fish and shellfish. Another interesting recipe is to dip the slices in beaten egg and breadcrumbs and to fry them golden, like cutlets.

Organoleptic characteristics

Aspect and texture: compact, ivory paste with possible rare holes, blooming rind

Taste: sweet, delicate and milky

Serving suggestions: White wines and lagers. Red tomato conserve. Piedmont breadsticks, focaccia.

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: cheese dairy

Paste: cooked, pressed

Salting: in brine



Allevatore di Formaggi

Ripening: at least 30 days

Production period: throughout the year (summer alpine pasture)

Fats: 45 % F-Dm

Weight: 0.5 kg

Dimensions: 9-10 cm diameter, h.5-6 cm

Producers: cheese dairy in the Valle Antigorio

Whole cheese code: n.d.

Cutted cheese code: n.d.