

Tomino Fresco

Source

- Piemonte

Type of milk

- Cow



This traditional, fresh, Piedmont cheese is particularly suited to being served with a number of dressings such as, for example, chopped aromatic herbs. It is sold in dozens, like eggs, according to an ancient sexagesimal system – the lowest measurement is a quarter of a dozen, like the square shown in the photograph, which corresponds to about three tomino. This will subsequently be divided up by the consumer (a single tomino cannot be retailed due to its small size). Two squares make up half a dozen and four make up a whole dozen.

Organoleptic characteristics

Aspect and texture: soft, white paste, weeping serum

Taste: milky, acidic

Serving suggestions: White wines and beer. Red tomato conserve. Piedmont breadsticks

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: industrial

Paste: uncooked

Salting: in brine

Ripening: none

Production period: throughout the year

Fats: 45 % F-Dm



Allevatore di Formaggi

Weight: 0.1 kg

Dimensions: 4-5 cm diameter, h.2 cm

Producers: Piedmont dairies (provinces of Turin and Cuneo)

Whole cheese code: n.d.

Cutted cheese code: n.d.