

Tometta Valle Elvo Selezione Guffanti



Source

- Piemonte

Type of milk

- Cow

A small sized cheese with a rind coloured with saffron. There is another version seasoned with chilli pepper and one seasoned with chives.

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Organoleptic characteristics

Aspect and texture: compact, more or less intense yellow paste according to the length of ripening, with few holes and an orange rind

Taste: intense and sweet

Serving suggestions: Red wines. Fresh fruit. Marrow chutney. Black rye bread

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: cooked, pressed

Salting: dry

Ripening: at least 15 days

Production period: throughout the year (summer alpine pasture)

Fats: 45 % F-Dm

Weight: 0.4-0.5 kg

Dimensions: 8-10 cm diameter, h.5-8 cm

Producers: cheese dairies from the Biella area



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.