

Extra Mature toma



Source

- Piemonte

Type of milk

- Cow

The ripening period for Ossolana Toma, both the 'homemade' and alpine pasture versions, can arrive at and even exceed one year. In the case of the latter, these are called 'extra mature' toma and have very particular characteristics which makes this what can be called a 'meditation' cheese for connoisseurs. It should be eaten in small flakes, preferably accompanied by a great, aged, red wine.

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Organoleptic characteristics

Aspect and texture: very compact, intense yellow paste with elongated pinholes

Taste: intense with traces of hay, dry flowers and stable, slightly piquant

Serving suggestions: full bodied, aged, red wines. Aromatic honey. Hot fruit chutney. Black rye bread and polenta

Technical characteristics

Milk: full fat, raw or pasteurised, cow's milk

Production method: artisan and industrial



Allevatore di Formaggi

Paste: cooked, pressed

Salting: dry and in brine

Ripening: at least 7-8 months

Production period: throughout the year

Fats: 45 % F-Dm

Weight: 5-7 kg

Dimensions: 30-40 cm diameter, h.10-15 cm

Producers: dairies from the Ossola area

Whole cheese code: n.d.

Cutted cheese code: n.d.