

Testun



Source

- Piemonte

Type of milk

- Cow
- Goat

‘Testùn’ is the name that is given to mixed herds of goats and sheep in the Piedmont Occitan valleys and whose milk is used to produce this ‘Toma’. Nonetheless, sheep’s milk tends to be the prevailing element. Testùn, like Bra, is also eaten only slightly ripened but is generally destined for a medium to long ripening period that can last for up to a year.

One particular preparation is the ‘Testùn barricato’ when the cheese is ripened in red wine marc during the autumn period.

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Organoleptic characteristics

Aspect and texture: hard, yellow paste with tiny or no holes

Taste: intense, piquant and dry with traces of sheep and goat’s milk

Serving suggestions: full bodied, aged, red wines. Chestnut honey, hot fruit chutney. Rye bread



Allevatore di Formaggi

Technical characteristics

Milk: skimmed, raw or pasteurised, sheep and goat's milk

Production method: artisan

Paste: cooked, pressed

Salting: dry

Ripening: at least sixty days

Production period: throughout the year

Fats: 35-40% F-Dm

Weight: 5-8 kg

Dimensions: 30-35 cm diameter, h.10 cm

Producers: dairies in the Cuneo valleys

Whole cheese code: n.d.

Cutted cheese code: n.d.