

Stracchino di capra



Source

- Lombardia

Type of milk

- Goat

The production methods are similar to those used for making Taleggio that was traditionally called 'Stracchino', as were other Lombardy uncooked paste cheeses made mainly after the descent of the animals from the alpine pastures (when, therefore, the animals were 'stracco' or tired). This product is, however, made exclusively with goat's milk giving it a distinctive characteristic of its own.

Organoleptic characteristics

Aspect and texture: fairly compact, ivory paste, more melting towards the edges with few holes. Washed, reddish rind with greyish-blue bloom.

Taste: very intense and penetrating with a note of acidity and rich goaty flavour

Serving suggestions: full bodied, aged, red wines. Aromatic honey. Fresh fruit (Passacrassana pears, cherries..). Black rye bread and polenta

Technical characteristics

Milk: full fat, raw, goat's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 45 days

Production period: summer



Allevatore di Formaggi

Fats: 40 % F-Dm

Weight: 2 kg

Dimensions: base 20x20 cm diameter, h.6 cm

Producers: dairies in higher Lombardy

Whole cheese code: n.d.

Cutted cheese code: n.d.