

Scimudin



Source

- Lombardia

Type of milk

- Cow
- Goat

The Valtellina dialect name means 'little cheese' due to its small size. It was once produced with pure goat's milk since goats are very common in the area, but a mixed milk version is currently more popular, as is the case for other local cheeses such as 'Bitto'.

Organoleptic characteristics

Aspect and texture: very soft, ivory paste with a few holes and blooming rind

Taste: sweet and fresh

Serving suggestions: White wines. Blueberry jam. Wholemeal or walnut bread

Technical characteristics

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

Production method: artisan and industrial

Paste: uncooked

Salting: dry

Ripening: at least 10 days

Production period: annual

Fats: 35 % F-Dm

Weight: 0.5-1 kg

Dimensions: 15-20 cm diameter, h.5-8 cm

Producers: dairies from the Valtellina area



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.