

Scamorza



Source

- Basilicata
- Calabria
- Campania
- Molise
- Puglia

Type of milk

- Cow

The name 'Scamorza' derives from the word 'scamozzare' or 'pollard/decapitate' and refers to the cutting up of the mass of stringy paste into small portions. The expression is, therefore, similar to 'mozzarella' (from mozzare or 'cut off'). It is a cheese that well supports a brief ripening period, frequently assisted by smoking.

Organoleptic characteristics

Aspect and texture: compact, elastic, yellow paste. White skin or yellow ochre when smoked

Taste: sweet and milky with traces of smoking in these versions

Serving suggestions: White wines, beer and lager. Red tomato conserve. Ciabatta bread.

Technical characteristics

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

Production method: artisan or industrial

Paste: stringy

Salting: in brine

Ripening: at least seven days

Production period: annual

Fats: 35-45 % F-Dm

Weight: 0.3 -0.5 kg

Dimensions: 10-15 cm diameter



Allevatore di Formaggi

Producers: dairies in southern Italy

Whole cheese code: n.d.

Cutted cheese code: n.d.