

# Robiola di capra in foglia di verza

A brief ripening in cabbage leaves that 'macerate' the cheese and cause its more rapid development, is common in the Piedmont countryside. It is used with fresh or semi-fresh goat cheeses and the method results in strong, even slightly piquant flavours and humours.

## Source

- Piemonte

## Type of milk

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## Organoleptic characteristics

**Aspect and texture:** soft, almost melting, white paste

**Taste:** intensely goaty, slightly acidic

**Serving suggestions:** Fruity white wines, lagers. Marmalade, chilli pepper conserve. Fresh fruit, walnut or raisin bread

## Technical characteristics

**Milk:** full fat, raw, goat's milk

**Production method:** artisan

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** at least twenty days

**Production period:** from February-March to October

**Fats:** 40% F-Dm

**Weight:** 500-600 gr

**Dimensions:** 0-15 cm diameter, h. 4-5 cm

**Producers:** small herder-dairies in the Cuneo area

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.