

# Robiola tre latti – Selezione Guffanti



## Source

- Piemonte

## Type of milk

- Cow
- Goat
- Mixed milk
- Sheep

The tradition of mixing the milk of the three animals (cow, sheep, goat) is well diffused throughout Piedmont and is used to produce a 'Robiola' with a more delicate flavour than that of pure goat cheese.

## Organoleptic characteristics

**Aspect and texture:** soft, white paste with a blooming greyish-yellow rind

**Taste:** with faint traces of sheep and goat's milk, slightly acidic

**Serving suggestions:** Fruity white wines, lagers. Marmalade, marrow and ginger conserve. Fresh fruit, walnut or raisin bread

## Technical characteristics

**Milk:** full fat, cow, goat and sheep's milk

**Production method:** artisanal

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** at least twenty days

**Production period:** all over the year

**Fats:** 40% F-Dm

**Weight:** 200-300 gr

**Dimensions:** 5-7 cm diameter, h. 6-7 cm

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

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



Allevatore di Formaggi

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