

# Erboricao

## Source

- Piemonte

## Type of milk

- Cow



The latest arrival among the variants of the classic Blu novarese cheese named after the patron saint of the town of Arona: Erborinato Sancarbone, presented here in the 'Erboricao' version. This is a cheese obtained by processing cow's milk from the province of Novara. The result is a blue-veined table cheese that recalls the great blue Piedmontese tradition. The cheese is then cut into discs, between which a cocoa and hazelnut cream is added. The cream is then spread on the outside with a spatula. The cheese is then left to mature for at least 60 days in the caves of 'Luigi Guffanti' in Arona. It has an intense and slightly piquant flavour, characteristic of blue cheeses, interspersed with the sweet notes of chocolate and hazelnut cream.

Allergen: Hazelnut



Allevatore di Formaggi

### **Organoleptic characteristics**

**Aspect and texture:** yellow an compact paste, with bluish marbling moderately widespread

**Taste:** strong, intense, with sweet and slightly smoky notes due to the cocoa and hazelnut cream.

**Serving suggestions:** Full-bodied red wines and aged, sweet wines spicy fruit chutney, red onion jam. Rye bread, polenta, "grappa"

### **Technical characteristics**

**Milk:** cow's milk, whole

**Production method:** artisanal

**Paste:** uncooked, unpressed

**Salting:** dry

**Ripening:** 90 days minimum

**Production period:** all over the year

**Fats:** 47% Mgss

**Weight:** 3 - 3,5 kg

**Dimensions:** h 10-12 cm, l 25-30 cm

**Producers:** Farmer from Novara area

**Whole cheese code:** 1007283

**Cuttet cheese code:** 1007284