

Murianeng



Source

- Piemonte

Type of milk

- Cow
- Goat

Rare, large, blue marbled, alpine pasture cheese originally produced in the high Val di Susa on the border with France. It is closely related with some of the cheeses produced in Savoy just over the Alps (Maurienne Valley – hence Murianeng). The production method is similar to that of Castelmagno cheese although in Murianeng the structure of the paste and the flavor have important differences, due to the different environments of origin. Its long ripening period encourages the absolutely naturally intense blue marbling.

Organoleptic characteristics

Aspect and texture: grainy, compact, yellow paste with bluish marbling in 'patches'

Taste: strong and intense with traces of stables and penicillin

Serving suggestions: full bodied, aged, red wines, sweet and liqueur wines Hot fruit chutney, red onion preserve. Rye bread and polenta

Technical characteristics

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

Production method: alpine pasture

Paste: pressed

Salting: dry

Ripening: at least 60 days

Production period: summer



Allevatore di Formaggi

Fats: 40% F-Dm

Weight: 8-10 kg

Dimensions: 30 cm diameter, h. 10 cm

Producers: alpine hut dwellers in the Val di Susa

Whole cheese code: n.d.

Cutted cheese code: n.d.