

Graukäse



Source

- Trentino-Alto Adige

Type of milk

- Cow

Its German name means 'Grey cheese' and it is produced by letting the milk acidify naturally and then filtering it. It can be eaten in both fresh and ripened versions although the latter has a much more distinctive flavour due to the lack of rennet. It is traditionally eaten in Alto Adige accompanied by beer and slices of raw onion.

Organoleptic characteristics

Aspect and texture: yellowish tending to grey, soft and grainy paste

Taste: intense with traces of hay and stables

Serving suggestions: White wines, lagers and beers. Green tomato chutney, aubergine preserve. Fresh fruit (Williams pears), sliced onion. Soft bread or rolls.

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 5 days

Production period: throughout the year

Fats: 45 % F-Dm

Weight: 1-2 kg

Dimensions: variable



Allevatore di Formaggi

Producers: dairies in the Valle Aurina and other Alto Adige valleys

Whole cheese code: n.d.

Cutted cheese code: n.d.