

Formaggio di malga Carnia



Source

- Friuli-venezia Giulia

Type of milk

- Cow

This cheese was originally produced in malga (alpine huts), some of which were recorded in documents of the 11th century. The mountainous area has an abundance of alpine pastures and lies on the borders with Austria and Slovenia. According to local traditions, beech wood is used to heat the copper cheese cauldrons because it generates greater heat than other woods. Some producers will blend the cow's milk with 10% of goat's milk as this gives greater flavour to the cheese. It can ripen for periods exceeding one year.

Organoleptic characteristics

Aspect and texture: semi-hard or hard deep yellow paste with a few holes

Taste: very intense with traces of occasionally bitter, mountain grasses

Serving suggestions: Full bodied red wines. Chestnut honey, Italian hot fruit chutney. Fresh, rather under ripe fruit (apples and Passacrassana pears). Rye bread

Technical characteristics

Milk: skimmed, raw cow (or possibly goat's) milk

Production method: Alpine pasture

Paste: cooked, pressed

Salting: in brine

Ripening: at least one month



Allevatore di Formaggi

Production period: summer

Fats: 40% F-Dm

Weight: 4 -5 kg each

Dimensions: 25 cm diameter, 4-5 cm h

Producers: alpine hut dwellers from the Carnia Alps

Whole cheese code: n.d.

Cutted cheese code: n.d.