

Trifulin



Source

- Piemonte

Type of milk

- Cow
- Goat

It used to be claimed that the aroma of the truffles penetrated through the earth to the cheeses ripening in cellars dug out in the Piedmont woods. Whether this was true or not, this product (at least in the version aromatised by the precious black tuber) is undoubtedly a recent creation, following the trends of current enthusiasm for truffles in all their forms and guises.

Organoleptic characteristics

Aspect and texture: compact, grainy, yellow paste containing small pieces of black truffle

Taste: delicate with traces of boiled chestnuts, goat and the aroma of black truffles

Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Fresh fruit. Walnut or raisin bread, pasta without red sauces.

Technical characteristics

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

Production method: artisan

Paste: pressed

Salting: dry

Ripening: at least 30 days

Production period: July to November



Allevatore di Formaggi

Fats: 35 % F-Dm

Weight: 0.5 kg

Dimensions: 8-10 cm diameter, h. 7-8 cm

Producers: dairies from the Langhe (Piedmont) area

Whole cheese code: n.d.

Cutted cheese code: n.d.