

Erborinato di capra



Source

- Piemonte

Type of milk

- Goat

This is a variation of the more commonly known blue-marbled cheeses made with cow and sheep's milk. Its diminutive size favours the marbling process, whilst the goat's milk gives it a more intense flavour that blends well with the equally strong flavour of penicillin.

Organoleptic characteristics

Aspect and texture: compact, ivory coloured paste with bluish, moderately widespread marbling

Taste: strong and intense with traces of goat and distinctive notes of penicillin

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

Technical characteristics

Milk: full fat, raw, goat's cheese

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 90 days

Production period: March to October

Fats: 40% F-Dm

Weight: 2-3 kg



Allevatore di Formaggi

Dimensions: 20 cm diameter, h. 15 cm

Producers: dairies from the Cuneo area

Whole cheese code: n.d.

Cutted cheese code: n.d.