

## 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.