

# Casolèt



## Source

- Lombardia

## Type of milk

- Cow

Typical of the Val Camonica, this cheese is prepared in various formats: squares, triangles or even as the 'Camuno Rose' – a recurrent symbol of the famous prehistoric graffiti from the Val Camonica.\*

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## Organoleptic characteristics

**Aspect and texture:** ivory or yellow, compact paste with rare holes

**Taste:** milky and sweet

**Serving suggestions:** White wines. Marrow chutney. Fresh fruit (Passacrassana pears). Black rye bread and polenta.

## Technical characteristics

**Milk:** skimmed, raw or pasteurised, cow's milk

**Production method:** artisan

**Paste:** cooked

**Salting:** in brine

**Ripening:** at least 60 days

**Production period:** throughout the year

**Fats:** 35 % F-Dm



Allevatore di Formaggi

**Weight:** 1.5-2.5 kg

**Dimensions:** variable

**Producers:** dairies from the Val Camonica

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.