

Casolèt



Source

- Lombardia

Type of milk

- Cow

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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.