

Moliterno Casieddu



Source

- Basilicata

Type of milk

- Goat

A relatively rare goat's cheese produced in both 'fresh' versions and ripened wrapped in fern leaves. The summer production is locally called 'Formaggio dei Zaccuni' or 'Stubble Cheese' because the hot season forces the goats to eat a diet of dry vegetation which subsequently gives the milk a different flavour.

Organoleptic characteristics

Aspect and texture: white, soft but fairly firm paste

Taste: goaty, fairly acidic with traces of grasses and vegetables in the version ripened in fern leaves

Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Olives in brine, fresh fruit, walnut or raisin bread.

Technical characteristics

Milk: full fat, raw, goat's milk

Production method: artisan

Paste: uncooked

Salting: dry

Ripening: at least three days

Production period: from February/March through to October

Fats: 40 % F-Dm

Weight: 0.3-0.5 kg

Dimensions: 8-10 cm diameter



Allevatore di Formaggi

Producers: dairies from the area of Moliterno

Whole cheese code: n.d.

Cutted cheese code: n.d.