

Capra in foglia



Source

- Piemonte

Type of milk

- Goat

The practice of ripening goat's cheeses in the leaves of various aromatic and other plants (chestnut, sage, vine, maple etc.) is very old and very specialised. The leaves are first dried and washed with white vinegar to remove all impurities and the cheese is subsequently wrapped and tied up inside them. The cheese undergoes a slight dehydration as it ripens within this wrapping and, consequently, remains softer but with a more distinctive flavour.

Organoleptic characteristics

Aspect and texture: ivory-white, soft paste that often melts under the rind

Taste: goaty, slightly acidic with aromas passed from the leaves used for ripening

Serving suggestions: Fruity white and red wines. Marmalade, marrow and ginger preserve. Walnut or raisin bread.

Technical characteristics

Milk: full fat, raw, goat's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: variable

Production period: from February/March to October



Allevatore di Formaggi

Fats: 40 % F-Dm

Weight: 100-150 gr

Dimensions: variable

Producers: small goat dairies in Piedmont

Whole cheese code: n.d.

Cutted cheese code: n.d.