

# Erborinato and Mascarpone



## Source

- Lombardia
- Piemonte

## Type of milk

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This is a distinctive, originally household, way of eating sweet Gorgonzola DOP by making it even softer and sweeter through the addition of Mascarpone (obtained by curdling cream with white vinegar and citric acid). Mascarpone is highly perishable and Guffanti's production of the artisan version (without preservatives) is suspended during the hotter months of the year.

## Organoleptic characteristics

**Aspect and texture:** layers of sweet Gorgonzola DOP alternating with layers of fresh mascarpone, wrapped in protective tin foil

**Taste:** sweet with traces of cream and blue marbled cheese

**Serving suggestions:** Sweet and liqueur wines. Hot Italian fruit chutney. Fresh fruit (Williams pears) and dried fruits (walnuts). Hard crusted bread rolls, crackers.

## Technical characteristics

**Milk:** full fat, pasteurised, cow's milk

**Production method:** artisan

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** 60 days (Gorgonzola)

**Production period:** throughout the year

**Fats:** 55% F-Dm



Allevatore di Formaggi

**Weight:** 1kg

**Dimensions:** base 10 x 20 cm, h. 10 cm

**Producers:** dairies in the Novara and Milan areas

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

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