

# Toma Valle Elvo (skimmed milk)

## Source

- Piemonte

## Type of milk

- Cow



It's a cheese with a long maturation produced with cow's milk for at least two consecutive milkings partially skimmed.

This cheese was transported by mule or porters, from the huts of the alpine pastures of Sordevolo the capital of the valley. There took place in the underground cellars seasoning.

## Organoleptic characteristics

**Aspect and texture:** compact, more or less intense yellow paste according to the length of ripening, with few holes and an orange rind

**Taste:** intense and sweet

**Serving suggestions:** Red wines. Fresh fruit. Marrow chutney. Black rye bread

## Technical characteristics

**Milk:** partially skimmed, cow's milk

**Production method:** artisan

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** at least 60 days

**Production period:** throughout the year

**Fats:** less than 30 % F-Dm

**Weight:** 4.5 kg

**Dimensions:** diameter 25 cm, h 6 cm



Allevatore di Formaggi

**Producers:** cheese dairies from the Biella area

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

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