

Torta di Peghera



Source

- Lombardia

Type of milk

- Cow

It is produced in Valtaleggio, made with cow milk with clear proteolysis undercrust, original recipe to the time of Veneto's domain in Lombardy.

The Torta can recall some round "stracchino" cheeses from Lombardy, with the total absence of marbling due to the lack of *penicillium*.

Organoleptic characteristics

Aspect and texture: straw pulp, soft in the undercrust, compact center

Taste: characteristic, with hints of barn, with a typical aromatic flavour

Serving suggestions: Medium-bodied red wine, spicy fruit chutney, red onion jam. Rye bread, polenta "taragna"

Technical characteristics

Milk: cow, whole, pasteurized milk

Production method: artisanal

Paste: uncooked, unpressed

Salting: dry

Ripening: 45 days minimum

Production period: all over the year

Fats: 54% MGSS

Weight: about 2,4 kg

Dimensions: l 18 cm, h 10-12 cm



Allevatore di Formaggi

Producers: farmers in Val Taleggio area

Whole cheese code: n.d.

Cutted cheese code: n.d.