

Toma verde



Source

- Piemonte

Type of milk

- Cow

Cheese of whole cow's milk to which is added the penicillium used for the herborinatura of the gorgonzola. the curd is broken in two successive moments with an interval of time between the two "breakings". maturing in the cellar at about 10 degrees for over 90 days. Produced in Piedmont at the foot of Monte Rosa (from which it takes its name), it is a toma cheese processed in the Piedmontese style with the addition of the typical Gorgonzola marbling.

The taste is in fact delicate and buttery but with the classic final aroma of the great Italian marbled cheese. whole cow's milk cheese to which is added the penicillium used for the marbling of Gorgonzola. The curd is broken in two successive moments with an interval of time between the two "breakings".

Maturing in the cellar at about 10 degrees for over 90 days. Produced in Piedmont at the foot of Monte Rosa (from which it takes its name) it is a toma cheese processed in the Piedmontese style with the addition of the typical Gorgonzola DOP marbling. The taste is in fact delicate and buttery but with the classic final aroma of the great Italian blue cheese.

Organoleptic characteristics

Aspect and texture: yellow paste clear, soft and yielding. Marbling blue-green light. The rind is light.



Allevatore di Formaggi

Taste: oft, with the presence of strong notes of penicillum

Serving suggestions: Full-bodied red wines and aged, sweet wines, rum.

Spicy fruit chutney, red onion jam, jelly wine Vin Santo or Marsala.

Celery sticks white. Rye bread, polenta

Technical characteristics

Milk: vaccine, whole, pasteurized

Production method: artisanal

Paste: uncooked, unpressed

Salting: dry

Ripening: 90 days minimum

Production period: all over the year

Fats: 48% Mgss

Weight: small wheel about 2 kg; big wheel about 6 kg

Dimensions: d. 25-30 cm, h. 8-10 cm

Producers: farmers in Piedmont, at the base of Monte Rosa

Whole cheese code: n.d.

Cutted cheese code: n.d.