

Tometta di capra caglio fico



Source

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Type of milk

- Goat

The Piedmont tradition linked to the production of the classic Robiola is combined with an increasing demand for cheeses made with vegetable rennet.

The fig leaf decorates this classic cheese, adding a touch of color to a production process fully “green”.

Organoleptic characteristics

Aspect and texture: soft and smooth, thin gray crust

Taste: sweet, slightly aromatic flavor of the fig leaf

Serving suggestions: fruity white or red wines. Orange marmalade, pumpkin and ginger jam. Walnut bread

Technical characteristics

Milk: Raw goat's milk, rennet, vegetable rennet, salt, fig leaves

Production method: artisanal

Paste: compact texture, softer under the rind

Salting: in brine

Ripening: 35 to 60 days minimum

Production period: seasonal, depending on milk availability

Fats: T.Q. 25%

Weight: 400 gr to 600 gr

Dimensions: l 8-10 cm, h cm 4



Allevatore di Formaggi

Producers: Farmers in Biella area

Whole cheese code: n.d.

Cutted cheese code: n.d.