

Robiola due latti mini



Source

- Piemonte

Type of milk

- Cow
- Sheep

Version with two milks (cow's milk and sheep's milk) the classic Tomino from pan.

Product of great class with delicate and balanced flavor.

Organoleptic characteristics

Aspect and texture: white and soft paste

Taste: delicate and tasty, reaches the maximum fragrance when ripe

Serving suggestions: White wines and beers. Red tomato jam.
breadsticks Piedmont

Technical characteristics

Milk: cow's milk, sheep milk

Production method: artisanal

Paste: raw

Salting: in brine

Ripening: 15 days minimum

Production period: all over the year

Fats: 45% Mgss

Weight: about gr. 90

Dimensions: l cm 7, h cm 2

Producers: Farmers from central Piedmont

Whole cheese code: n.d.



Allevatore di Formaggi

Cutted cheese code: n.d.