

Raspadura



Source

- Lombardia

Type of milk

- Cow

Great classic form the culinary tradition of Lodi (Lombardia) and in particular, the term refers to a mode to serve the cheese on the table, using a very similar product to the Grana Padano.

It is in fact a cheese made from cow's milk to cooked paste, weigh from 30 to 40 kg.

The classic way to serve it is the use of a particular knife that allows to obtain the "Raspadura" (scraping), thin sheets of cheese.

Organoleptic characteristics

Aspect and texture: hard cheese with a grainy texture and pale yellow in color more or less dark depending on the length of the ripening

Taste: dry and intense

Serving suggestions: red wines, pumpkin chutney, balsamic vinegar of Modena, meats, nuts, mushrooms

Technical characteristics

Milk: pasteurized cow

Production method: artisanal

Paste: cooked, pressed

Salting: dry

Ripening: 9 months minimum

Production period: all over the year



Allevatore di Formaggi

Fats: 32% Mgss

Weight: 30 kg - 40 kg

Dimensions: d 35-45 cm, h. 18-25

Producers: Farmers from Lodi area (Lombardy)

Whole cheese code: n.d.

Cutted cheese code: n.d.