

Robiola mucca capra 100% latte italiano



Source

- Lombardia

Type of milk

- Cow
- Goat

A new idea of the classic Robiola 2 Milks: goat's milk takes the place of sheep's milk, making the product even more attractive and tasty while maintaining the softness that has always characterized that cheese.

The milk used in the production certified 100% of Italian origin.

Organoleptic characteristics

Aspect and texture: yellow paste clear, very soft. White flowered crust edible

Taste: sweet, milky, with a hint of slightly goat flavour and yeasts of the crust

Serving suggestions: Fruity white wines, lagers. Fresh fruit, black bread.

Technical characteristics

Milk: cow, goat pasteurized whole

Production method: artisanal

Paste: uncooked, unpresse

Salting: dry

Ripening: 15 / 20 days

Production period: all over the year

Fats: 50% Mgss

Weight: 0,2 - 0,3 kg



Allevatore di Formaggi

Dimensions: 15x15 cm base, 2-3 cm h

Producers: farmers from Brescia and Cremona areas

Whole cheese code: n.d.

Cutted cheese code: n.d.