

# Formaggio Bajta



## Source

- Piemonte

## Type of milk

- Cow

Cheese is a particular expression of the complex development of civilization in the Alps.

A highly relevant consideration even at that small world which are Ossola valleys, curiously open to large trades of important and ancient roads and repaired at the same time safeguarding archaic customs.

## Organoleptic characteristics

**Aspect and texture:** straw-yellow paste, soft, supple on the palate

**Taste:** Sweet with marked milk aftertaste, recalls the freshness of spring pastures.

**Serving suggestions:** Merged into cast iron pan on wood fire best expressed its characteristics with black rye bread. Excellent alone with savoury biscuits. Try with Linden honey, boiled chestnuts or products of the underbrush.

## Technical characteristics

**Milk:** Whole cow milk, pasteurized.

**Production method:** Artisanal

**Paste:** Natural straw color, looks compact but very soft.

**Salting:** In brine

**Ripening:** Minimum 60 days

**Production period:** All over the year



Allevatore di Formaggi

**Fats:** 45% Mgss

**Weight:** 5 kg

**Dimensions:** D. 30 cm, h. 5 cm

**Producers:** farmers from Ossola Valleys

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.