

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.