

Caciocavallo di bufala



Source

- Lombardia

Type of milk

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Aged cheese made by stretching the paste, teardrop shape made from pasteurized buffalo milk.

Organoleptic characteristics

Aspect and texture: spheroidal shape, white to yellow smooth rind

Taste: delicate aroma, sweet when the cheese is young. More intense advanced maturity.

Serving suggestions: White wine, lager beers. Red tomato chutney. Italian "ciabatta" bread

Technical characteristics

Milk: full fat, pasteurized water buffalo milk

Production method: artisanal

Paste: Smooth, soft, sometimes with small holes

Salting: in brine

Ripening: 60 days minimum

Production period: all over the year

Fats: 43% F-dm

Weight: about 3 / 4,5 kgs

Dimensions: diameter 20 cm

Producers: farmers from Bergamo area

Whole cheese code: n.d.

Cutted cheese code: n.d.