

# 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.