

Torta di Peghera di capra



Source

- Lombardia

Type of milk

- Goat

This production of goat milk cheese is the sister of the already famous Torta di Peghera made with cow milk.

A washed rind cheese, made a special technique that gives us an exquisite centripetal ripening, which becomes increasingly intrigantre with aging.

Organoleptic characteristics

Aspect and texture: more or less creamy following the seasoning of the cheese

Taste: slightly strong an fair

Serving suggestions: Medium-bodied red wines, light red wines and lager beers

Technical characteristics

Milk: pasteurized goat milk

Production method: artisanal

Paste: uncooked, washed rind

Salting: dry

Ripening: 45 days minimum

Production period: all over the year

Fats: 35 grs

Weight: about 1.5 kgs



Allevatore di Formaggi

Dimensions: diameter 18 cm, h. 3/4 cm

Producers: farmers in Val Taleggio area

Whole cheese code: 1501071

Cutted cheese code: n.d.