

Caprino biellese naturale / cenere



Source

- Piemonte

Type of milk

- Goat

This cheese is exclusively made with raw Saanen goat milk according to the respect of all natural ferments, yeasts and moulds present in producer milking barn.

The acidification is done at room temperature and the coagulation lasts for 24 hours. Drying out the whey in the forms and salting. After that ash can be spread.

Organoleptic characteristics

Aspect and texture: light yellow paste, compact, soft. White milk color.

Rind: geotricum skin

Taste: delicate, slight acid

Serving suggestions: fruity white wines, lager beers. Orange jam, ginger and pumpkin jam. Walnut or raisin bread

Technical characteristics

Milk: fullfat raw goat milk

Production method: artisanal

Paste: uncooked

Salting: dry

Ripening: minimum 30 days

Production period: all over the year

Fats: fdm 55%



Allevatore di Formaggi

Weight: about 300 gr

Dimensions: diameter 8/10 cm, h. 4

Producers: farmer of Biella Area

Whole cheese code: 3900001 tronchetto, 3900002 robiola, 3900007
pyramid

Cutted cheese code: n.d.