

ROBIOLA DI CAPRA CROSTA FIORITA (BLOOMY RIND)



Source

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Type of milk

- Goat

A classic acidic coagulation Lombardy's Robiola produced from free pasture goat's milk.

It is one of goat's milk variation of the great tradition of the robiola from North of Italy.

Organoleptic characteristics

Aspect and texture: Soft and homogenous paste

Taste: Sweet taste, slightly aromatic

Serving suggestions: Fruity white wines or light red wines. Orange jam, pumpkin and ginger jam. Bread with nuts or grapes

Technical characteristics

Milk: Pasteurized goat's milk, salt, rennet, penicilium candidum

Production method: artisanal

Paste: Raw, soft

Salting: dry

Ripening: over 15 days

Production period: all the year

Fats: 29,03% Mgss

Weight: about 500 gr.



Allevatore di Formaggi

Dimensions: d. 10 cm, h. 5 cm

Producers: farmer Valli Bergamasche

Whole cheese code: 0918020

Cutted cheese code: n.d.