

Capra Rocchino a latte crudo “in fiore”



Source

- Piemonte

Type of milk

- Goat

The typical tradition from Piedmont of the “Prato Fiorito” is renewed. The Rocchino goat – strictly with raw milk – is garnished with dried flowers that give the cheese intense and typical aromas of the pastures of the animals.

Organoleptic characteristics

Aspect and texture: soft compact paste. It has a milky white color.

Crust: “skin” of geotricum, covered with flowers.

Taste: delicate, slightly sour

Serving suggestions: fruity white wines, lagers. Orange marmalade, pumpkin jam and ginger. Walnut bread or grapes

Technical characteristics

Milk: goat, whole, raw milk

Production method: artisanal

Paste: uncooked

Salting: dry

Ripening: minimum 5 days

Production period: since April to October

Fats: 55% Mgss

Weight: 300 g

Dimensions: d. 6-7 cm, h 6-7 cm

Producers: cheesemaker of Cuneo area



Allevatore di Formaggi

Whole cheese code: 0911616

Cutted cheese code: n.a.