

La Bomba (“The Bomb”)

Source

- Piemonte

Type of milk

- Cow



This small raw cow's milk cheese is produced manually one by one, by hanging the liners in linen cloth so as to create a small depression in the upper plate. After salting and a first seasoning is added the organic lime honey in the conchetta superiore. Honey, matured with cheese, releases its fragrance and taste, leaving pleasant nuances of honey and linden flowers on the palate.

Organoleptic characteristics

Aspect and texture: Truncated cone-shaped shape and convex edges, with two horizontal bases

Taste: Lactic, with a further sweetened tone thanks to the superficial presence of the honey finish.

Serving suggestions: Full-bodied red wines. Spicy mustards. Black bread.

Technical characteristics

Milk: cow's, raw milk

Production method: artisanal

Paste: cooked, unpressed

Salting: Dry

Ripening: 30 days minimum



Allevatore di Formaggi

Production period: all over the year

Fats: 40% Mgss

Weight: about 850-900 g.

Dimensions: diamter 10-13 cm, height 8 cm

Producers: farmer from Cuneo area

Whole cheese code: 7500138

Cuttet cheese code: N/A