

Caciocchio



Source

- Molise

Type of milk

- Cow

A brand new stretched curd cheese produced with cow's milk which gives a delicate taste, soft consistency and pronounced holes (that gives the name to the cheese). The milk comes from free animals, which eat naturally in the wild and rich countryside in Molise, so as to produce a cheese of excellent quality. It is a cheese that can be used as it is or also slightly heated on the plate.

Organoleptic characteristics

Aspect and texture: Thin rind, peeled paste and light brownish color

Taste: Delicate but persistent taste

Serving suggestions: still white wines, rye bread and green tomato jam

Technical characteristics

Milk: Pasteurized cow's milk

Production method: artisanal

Paste: stretched curd cheese

Salting: in brine

Ripening: from 45 days

Production period: all over the year

Fats: 30% M.G.S.S.

Weight: 7 kg

Dimensions: Length 25 cm diameter 15 cm

Producers: Farmers in Molise



Allevatore di Formaggi

Whole cheese code: 1103051

Cuttet cheese code: 1103054