

TOMA DEL PASCO A LATTE CRUDO



Source

- Piemonte

Type of milk

- Cow

From the Piedmontese tradition a raw cow's milk cheese obtained from generous Piedmontese cows. The two cheesemakers – husband and wife – work with free animals and artisanal processing methods. Toma del Pasco belongs to the family of traditional products found, which have remained in oblivion and are now re-proposed to an attentive and demanding public.

Organoleptic characteristics

Aspect and texture: straw-yellow paste with tiny and round holes

Taste: pronounced taste but not spicy

Serving suggestions: Full-bodied red wines. Aromatic honey. Fresh fruit (apples, pears, cherries, etc.). Black rye bread, porridge

Technical characteristics

Milk: raw cow's milk

Production method: artisanal

Paste: partially cooked

Salting: dry

Ripening: 60 days minimum



Allevatore di Formaggi

Production period: All over the year

Fats: 27,50 % Mgss

Weight: 7 kg about

Dimensions: D. 40 cm about, H. 7 cm about

Producers: Little farmer from Bra area (Piedmont)

Whole cheese code: 7500126

Cutted cheese code: 7500127