

Gratin naturale, ginepro medio e piccolo



Source

- Piemonte

Type of milk

- Cow

The gratin is sometimes called toma Brusca (acidic). This name derives from the fact that the milk is allowed to stand until it reaches the established degree of acidity. This process, often used by dairy farmers, seems to have been particularly used for shelf life and transportability of the cheese originates in the Waldensian communities.

Organoleptic characteristics

Aspect and texture: It has often a dark crust wrinkled yellow gray and white molds, the paste is white initially and is compact and friable. During maturation develops a marked proteolysis, becoming creamy.

Taste: Intense, sweet, delicate

Serving suggestions: Full-bodied red wines, beer and meditation.

Technical characteristics

Milk: cow's, pasteurized whole

Production method: artisanal

Paste: cooked, pressed

Salting: dry

Ripening: minimum 45 days

Production period: all over the year

Fats: 33% MGSS

Weight: 200 gr / 800 gr

Dimensions: 17 cm, h 6 cm. / 19,5 cm, h 9 cm.



Allevatore di Formaggi

Producers: Farmers in Biella area

Whole cheese code: n.d.

Cutted cheese code: n.d.