

Robiola fiorita di capra



Source

- Lombardia

Type of milk

- Goat

From Lombardy, an excellent interpretation of the bloomy rind cheese: a goat's milk robiola with an immaculate white (edible) rind. The goat's milk gives the cheese a strong flavour, well balanced by the softness of the paste. Excellent tasted alone, but also used in hot (risotto) or cold (salads, carpaccio) preparations.

Organoleptic characteristics

Aspect and texture: soft ivory paste, with flowered rind

Taste: sweet, milky, with persistent notes due to the yeasts in the crust, notes of goat's milk emerge

Serving suggestions: sweet, milky, with persistent notes due to the yeasts in the crust, notes of goat's milk emerge

Technical characteristics

Milk: Goat's milk, salt, rennet

Production method: artisanal

Paste: raw, unpressed

Salting: dry

Ripening: 15 days minimum



Allevatore di Formaggi

Production period: seasonal (February-October)

Fats: 45% Mgss

Weight: 100-300 g

Dimensions: 10 x 10 cm about, h. 2 / 3 cm about

Producers: farmer form Lombardy

Whole cheese code: 0918040

Cutted cheese code: N/D