

Capra a caglio vegetale (vegetal rennet)



Source

- Basilicata

Type of milk

- Goat

A brand new cheese for summer 2022: goat cheese with vegetable rennet. Soft and delicate fresh cheese made from whole goat's milk. The production area is in the municipalities of the Lucania hinterland where indigenous goats are found, facciute and murscenare, which produce a milk from which a cheese rich in suggestions is made. Produced according to tradition, with the addition of vegetable rennet from thorny thistle (*cynara cardunculus*) by grazing goats that have always had their natural habitat in the so-called marginal areas of Basilicata, and it is here that the cheesemaker has been producing cheese for generations.

Organoleptic characteristics

Aspect and texture: Straw-yellow rind with typical streaks . Elastic, soluble, pearly-white paste, slightly straw-coloured when mature, with rare eye formation.

Taste: Typical fruity goat's milk of bitter almond of apricot seed cold spice.

Serving suggestions: Light red wines, fresh dry white wines with a



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good bouquet. Sparkling red wines. In the kitchen in salads with olives gherkins and with stuffed cherry tomatoes. Orange honey. Rye bread.

Technical characteristics

Milk: goat's milk, pasteurized

Production method: artisanal

Paste: uncooked, unpreserved

Salting: dry

Ripening: 15 days minimum

Production period: spring - summer

Fats: 27%-29% Mgss (fresh); 30%-35% Mgss (aged)

Weight: about 1 kg

Dimensions: diameter 15 cm about

Producers: Farmer in Basilicata

Whole cheese code: 2200020

Cutted cheese code: N/D