

Rebluson



Source

- Piemonte

Type of milk

- Cow

On the opposite side of the Alps, in Savoie, produces a similar cheese called Reblochon: the name of both comes from the French verb reblocher, “rimungere” because of habit by herdsmen to milk the cows only partially in the presence of master to whom he had to deliver the milk. Subsequently, the milk obtained from a second milking, producing small formaggelle like these.

Organoleptic characteristics

Aspect and texture: yellow paste clear, compact look, reddish crust more or less clear depending on age

Taste: delicate with notes of milk, hay more intense if mature

Serving suggestions: Medium-bodied red wines. Fresh fruit (pear Passacrassana). Black rye bread, porridge

Technical characteristics

Milk: pasteurized whole

Production method: artisanal

Paste: pressed

Salting: dry

Ripening: 50 days minimum

Production period: all over the year

Fats: 45% Mgss

Weight: 500 g



Allevatore di Formaggi

Dimensions: diameter 10-15 cm, h. 3-4

Producers: Farmers in the Valle Susa area (Piedmont)

Whole cheese code: n.d.

Cutted cheese code: n.d.