

Robiola due latti



Source

- Piemonte

Type of milk

- Cow
- Sheep

This extraordinary cheese is part of the family of Robiolas (typical squared or round cheese from Piedmont) produced in dairies in the Langhe area, united by short maturing and flowering of the crust, with the cheese edible as derived by the action of yeasts. The production of milk mixture is typical of the spring and summer months, when the sheep enter the period of milk production.

Organoleptic characteristics

Aspect and texture: soft ivory paste, sometimes dark, bloomy rind

Taste: sweet, milky, with persistent notes due to yeast crust, notes emerge from sheep milk

Serving suggestions: Fruity white wines, lagers. Orange jam, jam pumpkin and ginger. Fresh fruit. Walnut bread or grapes

Technical characteristics

Milk: sheep and cow, raw or pasteurized

Production method: artisanal and industrial

Paste: uncooked, unpressed

Salting: dry

Ripening: 20 days minimum

Production period: all over the year

Fats: 45% Mgss

Weight: about 150-300 gr



Allevatore di Formaggi

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

Producers: farmers from Piedmont (Langhe area)

Whole cheese code: 0909493

Cutted cheese code: n.d.