

Robiola di pura capra



Source

- Piemonte

Type of milk

- Goat

Not to be confused with the Robiola di Roccaverano, which among other things requires more seasoning, however, is a fresh product of excellent quality product in an area suited for goat farming and the production of this type of cheese. Excellent for preparations of fresh cheese.

Organoleptic characteristics

Aspect and texture: white paste, fresh, oozing serum

Taste: sour, with hints ircle

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

Technical characteristics

Milk: goat milk, pasteurized whole

Production method: artisanal

Paste: uncooked

Salting: dry

Ripening: fresh cheese

Production period: February-March to October

Fats: 45% Mgss

Weight: 330 gr about

Dimensions: changing

Producers: farmers from Langhe hills in Piedmont



Allevatore di Formaggi

Whole cheese code: 0911520

Cuttet cheese code: n.d.