

# Formaggella di Malga a latte crudo



## Source

- Lombardia

## Type of milk

- Cow

Formaggella di Malga is produced in the mountain areas around the Bergamo valleys, where some farmers use the pastures for milk production. The cattle are left to graze day and night in the summer in steep meadows and pastures where agricultural machinery cannot work to make hay, to cope with the following winter in which the cattle will be in the cowshed for 4-5 months. Formaggella is the typical raw-milk table cheese of these areas.

## Organoleptic characteristics

**Aspect and texture:** straw-coloured white with sparse eye formation

**Taste:** sweet with milky, vegetal notes - pleasant elasticity to chewing

**Serving suggestions:** Full-bodied red wines. Chestnut honey, spicy fruit mustard. Fresh fruit (apples, pears) if slightly seasoned. Rye bread

## Technical characteristics

**Milk:** Whole cow's milk

**Production method:** artisanal

**Paste:** elastic and compact at times with small regular eyes

**Salting:** dry



Allevatore di Formaggi

**Ripening:** over 45 days

**Production period:** all year round (depending on milk availability)

**Fats:** 25% MGSS

**Weight:** 1,4 kg about

**Dimensions:** diameter 20 cm, about, h 5-6 cm about

**Producers:** Farmers from Bergamo valleys

**Whole cheese code:** 1501080