

Blufalo (water buffalo milk)



Source

- Lombardia

Type of milk

- Buffalo

An extraordinary Blue Cheese with square shape made from water buffalo milk pasteurized whole.

In Italy, Water Buffalos breeding farms have recently spread throughout the rivers of the North and in the Po Valley. From these extraordinary animals you get an extremely rich and nutritious milk, with unmistakable sweet flavor.

Organoleptic characteristics

Aspect and texture: Square shape, wrinkled rind and dry

Taste: Distinct flavor, moderately intense. You can feel the sweetness of the milk.

Serving suggestions: White wines, light and dark beer. Red tomato jam. Bread "slipper"

Technical characteristics

Milk: Water buffalo's milk, whole, pasteurized

Production method: artisanal

Paste: creamy

Salting: in brine

Ripening: 45 days minimum

Production period: all over the year



Allevatore di Formaggi

Fats: 38% Mgss

Weight: 4 - 4,5 kg about

Dimensions: side cm 20, height cm 12

Producers: farmers from Bergamo area

Whole cheese code: n.d.

Cutted cheese code: n.d.