

## GOAT'S MILK CAPRA TREATED WITH HAY



This is a cheese matured in natural organic hay coming from the same farms that supply us with organic goat's milk, in Belluno province, north of Italy. Hay gives a natural earthy character to cheese. In the past, hay was used to cover the cheese which had been produced so that the cheesemaker could keep his property secretly hidden and away from his neighbour's eyesight.

### INGREDIENTS

Goat's MILK, salt, rennet, finished with organic hay (5%) on the surface (non edible)

### ALLERGENS

MILK

### THE MILK

**Production Area:** North of Italy

**Type:** goat

**Treatment:** pasteurised

### CHARACTERISTICS

**Rind:** wrinkled, covered with hay

**Paste:** ivory in colour, bright, compact

**Perfume:** intense of grass and hay, delicate goat's milk scent

**Taste:** uncommonly sweet and harmonious, sapid,

**Ageing:** 3 - 7 months

### TASTINGS & OTHER NOTES

Grated on Risotto, base for a Mornay smooth creamy sauce, grated on pasta au gratin, to perfume also a frittata or else it can be tasted pure as it is on a cheese platter

### NUTRITIONAL VALUES

**Energy (Kcal):** 388

**Energy (KJ):** 1611

**Total Fat (g):** 30

**of which Saturated Fatty Acids (g):** 22

**Carbohydrates (g):** 1.4

**of which Sugars (g):** 0.6

**Proteins (g):** 28

**Salt (g):** 1.6

### TECHNICAL CHARACTERISTICS

**Weight (Kg):** 2.5

**Diameter (cm):** 18

**Height (cm):** 7.5

**Package:** Vacuum-packed

**Shelf Life (days):** 180

**Storage Temperature (°C):** +4

**Pieces/Box:** 2

## PRODUCT DESCRIPTION

---