



Gobbo di Picche

Cod.: 11140

The refiner has created a new alchemy a cheese that owes its name to the crust that is not particularly flat, but full of curves and depressions. Then, because it is all black, it has acquired this characteristic name.

Blue cheese made with three different types of milk (cow, sheep and goat) matured for about 2 months. Then, it is split in half and charcoal is inserted. The cheese is then refined again so that the two halves come together to form a single body and then treated in a crust with charcoal.

It is interesting to see the result, or the characteristic coloring, since it is a blue with a central horizontal black streak. Visually it definitely has an effect that intrigues. And if the sight is curious, the taste amazes!

Edible crust.

In 2014 it achieved a double success:

At ALMA CASEUS a special mention among the cheeses of emotion and the QUALITY AWARD at the INFINITI BLU national dairy competition, dedicated to blue cheeses held every year in Gorgonzola.

Ingredienti / Ingredients / Ingrédients:

Pasteurized cow's MILK, pasteurized sheep's MILK, pasteurized goat's MILK, cow's CREAM, salt, rennet, vegetable charcoal and almond oil. Crust treated with almond oil and vegetable carbon. **ALLERGENS:** MILK and MILK protein

Category

Cheese
Refined
Blue Cheese

Unità di misura / Unit of measurement / Unité de mesure:

Kilo

Tipo di confezione / Package Type / Type d'emballage:

Whole cheese wrapped in aluminum foil

Type of milk

Cow
Goat
Mixed 3 milks
Sheep

Peso per confezione / Weight per piece / Poids par pièce:

approx. 1,5 kg

Confezioni per collo / Pieces per box / Pièces par colis:

2 shapes

Milk treatment

Pasteurized milk

Conservazione / Storage conditions / Conservation:

Refrigerate from 0°C to +4°C

Availability

Limited/Rare
Occasional

Mezzo di trasporto / Transportation / Transport:

Refrigerated from 0°C to +4°C

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:

30 days

Rennet

Animal

Ordine minimo / Minimum order quantity / Commande minimum:

1 shape

Edible crust

Edible

Award-winning cheese

Awards

Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

| | |
|---|-----------------|
| Valore energetico / Energetic value / Valeur Energetique: | 1444 / 349 Kcal |
| Grassi / Fat / Gras: | 30 g |
| di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés: | 21 g |
| Carboidrati / Carbohydrates / Hydrates de carbone: | 1,6 g |
| di cui zuccheri / of wich sugars / Dont les sucres: | 1,6 g |
| Proteine / Proteine / Protéines: | 19 g |
| Sale / Salt / Sel: | 1,25 g |