



“Guazza” – Fresh goat cheese

It can be defined as a goat's primosale with a very delicate taste, not aggressive but at the same time enveloping, called “guazza” (gouache) because in our dialect it means dew because in the crust it is always a little damp and continues to release the serum.

It is not soft but compact and holds the slice well, ideal for use in cutting boards, but especially in the kitchen lends itself well to embellish salads or to be seasoned with oil and pepper, there are those who have tried it also fried.

It is practically without rind, so everything can be eaten.