



**Codice prodotto:** 11144

## El Cabron

El Carbon is not meant as an insult, but is the name of this cheese, which many people, due to a form of “dyslexia” or because they see the cheese all black, call El Carbon. It is actually a goat's milk cheese, the rind of which has been treated with charcoal dissolved in white rum, which, as well as giving it its typical dark colour, also gives it its characteristic smell.

It is a cheese with an intense but not intrusive flavour. Its rind, at first completely black, begins to cover itself with a layer of penicillium candidum as the days go by, gradually becoming dark grey and then light grey, until the amount of white mould increases, so it is a cheese in continuous evolution. If you taste it a few days after packaging, the alcoholic sensation will be more present, then with the passing of the days it will exhale and leave a slight note, but the sensation of undergrowth and fresh mushroom will increase.

It is a small 80 gram cheese with soft texture and edible rind, slightly flowery, which increases as the days go by.

### Categoria

Cheese  
Refined  
The specials

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

**Tipo di confezione / Package Type / Type d'emballage:**  
Wooden box with two shapes wrapped in cling film

### Tipo Di Latte

Goat

**Peso per confezione / Weight per piece / Poids par pièce:**  
160 gr approx. (80gr x 2)

### Reperibilità

Almost always available

**Confezioni per collo / Pieces per box / Pièces par colis:**  
6 pieces

### Caglio

Animal

**Conservazione / Storage conditions / Conservation:**  
Refrigerate from 0°C to +4°C

### Edibilità Crosta

Edible

**Mezzo di trasporto / Transportation / Transport:**  
Refrigerated from 0°C to +4°C

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

**Ordine minimo / Minimum order quantity / Commande minimum:**  
1 box (6 pieces)