

Erborinato bergamasco



This raw, blue-veined cheese, made through a double processing of whole cow's milk, can be considered an artisan variety of Gorgonzola and it belongs to the same typology of stracchino. As of its origins, very little is known: this cheese was produced in small quantities in alpine huts, whose setting was very suitable for the aging of soft cheeses. Today the Erborinato bergamasco is produced in larger quantities and is particularly appreciated by gourmets and experts because of its peculiar and tasty flavour.

Production and preservation



The

Erborinato bergamasco is produced by mixing the evening curd with the morning one; this double processing is the peculiarity of this cheese. The curds are then processed and the obtained mixture is cut into slices which are alternatively put into moulds; this ensures that both the upper and the lower layers are made of the morning curd which is softer and allows the mixture to combine before dry salting and stewing.

The aging takes place in a cold environment starting 30 days after the production. The cheese surface and the curved sides must be pierced to allow the formation of mould. The final product is ready after 3 months.

Organoleptic properties

This cheese is very tasty and compact with creamy stripes and a wrinkly, yellowish crust which turns greyish when the product is aged.

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