



A goat version of the Gorgonzola Dolce, it has a sweet flavour and very creamy texture.

## Key Facts

**Origin:** Lombardy region, Italy

**Milk:** Goat

**Rennet Type:** Animal rennet

**Style:** Blue

**Classification:** Co-operative

**Shelf Life:** 7 - 10 days

**Goes well with:** Champagne, Moscato, Vin Santo

**Similar cheeses:** Fourme d'Ambert

## Details

Blu di Capra is a very close version of a semi-firm gorgonzola dolce with goat milk.

### A little history about Gorgonzola

Ciresa's history began almost 100 years ago, in 1927, founded by Giovanni Ciresa, and is now a third-generation company.

Giovanni, the grand father, started his journey by sourcing cheese from the Valsassina area.

Then, when the business became successful, he built a cave to age the selected cheese.

After the success of the Giovanni, his sons Vittorio and Alfredo took over the company and started producing the cheese themselves.

Vitorrio and Alfredo now help both of their children who took over a well-known Gorgonzola factory to expand their selection with a range of blue cheese.

### Dietary

**Ingredients:** Pasteurised cow's milk, salt, cultures, animal rennet.

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