

Mitica Caciocavallo Silano

Caciocavallo Silano is one of Southern Italy’s oldest cheeses. A pasta filata cheese, it is made by kneading the newly formed curds (coagulated with calf and goat rennet) until an elastic, stringy texture is achieved. This version is made with raw cow’s milk and ripens it for at least 60 days. Its rind contains small grooves left by the restraining cords, and it has a beautiful seal that is burnished into the rind. The cheese is mild and milky with slight piquancy. The Italian name of this cheese may be related to the practice of hanging the molds astride horizontal rods (a cavallo).



Product Details

Item	410181
Brand	Mitica
Sold By	CS
Pack Qty	4
Pack Size	4 LB (RW)
Case GTIN/EAN/UPC	N/A
Unit UPC	N/A
Country of Origin	Italy
Shelf Life from Production	90 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	16 LB (RW)
Ingredients	Unpasteurized cow's milk, rennet, salt.