

# TOMA DI CAPRA



## CASEIFICIO PAJE

*Piedmont, Italy*



|         |                   |
|---------|-------------------|
| ITEM NO | PJ0300            |
| AGED    | 40-60 days        |
| CASE    | 4 x 2.5 kg wheels |
| WEIGHT  | 22 lb             |

### SENSORY PROFILE

Toma di Capra showcases Italy's beloved cheese-making traditions. Paje puts a slight twist on the popular table cheese Toma by using pure goat's milk. Its natural gray-brown rind gives way to a creamy and pristine paste. Due to its minimal 40 to 60-day maturation, the texture is smooth and elastic, while retaining firmness. This cheese is mellow in flavor - young, sweet, and creamy. As it contains some citrus and nutty notes, it pairs beautifully with fruity white wines, bread, a drizzle of honey, or garden-fresh greens. Let it temper at room temperature before serving.

**Ingredients:** Pasteurized goat's milk, vegetable rennet, and salt.

### TRADITION

Passionate about using traditional Italian cheese making techniques, Caseificio Paje brings you the finest artisan cheese experiences steeped in age-old practices. The owners Paolo and Denise, a couple that originally worked in technology, founded Paje to produce cheese in harmony with nature and live in better alignment with their lifestyle. At the heart of their philosophy is a deep commitment to sustainability and animal welfare. They have cultivated deep relationships with two farmers they purchase their quality milk from (who farm using organic practices). They practice low-temperature pasteurization to retain all the delicate flavors from the milk, and only use vegetarian rennet. Paje's great pride in their cheese selection showcases their dedication to the rich cheesemaking tradition of Piedmont.



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