

Technical Data Sheet

Description

The original **tomino** cheese for cooking from Caseificio Longo, crafted using 100% Piedmontese milk, a traditional recipe, and wholesome ingredients. It is distinguished by its soft yet firm texture and a short maturation period that defines its flavor profile. It is one of the company's most recognizable products, appreciated well beyond national borders.

Tasting Notes

On the palate, it offers a sweet flavor with a subtle spicy note. Its soft, firm texture makes it particularly enjoyable after cooking, as the center warms up and the flavor profile

Cooking



MICROWAVE
MICROONDE
MIKROWELLE

40" 400W



OVEN
FORNO
OFEN

5' 190°C



PAN
PADELLA
PFANNE

5'



GRILL

5'

Ideal when **oven-baked** or **grilled**, it is particularly suitable for **main courses** and **barbecues**.

Shelf-life

30 days. Recommended storage: **0°C to +4°C.** Cow's milk. **Short maturation.**

Nutrition declaration (per 100 gr.)

Energy kJ/kcal 1428/345

Total fat (g) 29
of which saturated fatty acids (g) 19

Carbohydrates (g) 1,9
of which sugars (g) 0,1

Protein 19

Salt (g) 1,0

Pairings



Pairing with a **still red wine** is recommended.

Tomino
del Boscaiolo®

