

# Canestrato Pugliese DOP



The name of this cheese derives from the fact that the forms are dried in basket (canestro) shaped containers, the signs of which are impressed on the product. A similar method for producing sheep's cheese was described in the Odyssey.

## Organoleptic characteristics

**Aspect and texture:** hard, compact and grainy, yellow paste. Light coloured rind

**Taste:** flavourful and piquant

**Serving suggestions:** Full bodied, aged red wines. Thousand flower honey. Spicy pear and quince chutney. Fresh raw broad beans and figs. Hard, round 'taralli' biscuits from Apulia

## Technical characteristics

**Milk:** full fat, raw or pasteurised, sheep's milk

**Production method:** artisan and industrial

**Paste:** pressed

**Salting:** dry

**Ripening:** at least two months

**Production period:** throughout the year

**Fats:** 38 % F-Dm

**Weight:** 7 - 14kg

**Dimensions:** variable

## Source

- Puglia

## Type of milk

- Sheep

## Brands





Allevatore di Formaggi

**Producers:** dairies in the Foggia and Bari areas

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.