Cacioricotta

The production method, as suggested by its name, is midway between those used for cheeses and those used for ricotta. Rennet is added to the milk whilst contemporaneously bringing it almost to boiling point. It can be eaten fresh, as is currently the fashion, or can be successfully ripened.

**Organoleptic characteristics**

**Aspect and texture:** white, hard paste to be cut into flakes  
**Taste:** intense with traces of sheep and goat’s milk  
**Serving suggestions:** Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Round hard biscuits (taralli) from Apulia, pasta with or without sauces (grated)

**Technical characteristics**

**Milk:** full fat, raw, goat and sheep’s milk  
**Production method:** artisan and industrial  
**Paste:** cooked  
**Salting:** dry  
**Ripening:** n/a  
**Production period:** annual  
**Fats:** 40 % F-Dm  
**Weight:** 300 gr. - 1 kg  
**Dimensions:** variable

**Source**

- Basilicata  
- Campania  
- Puglia

**Type of milk**

- Goat  
- Sheep
Producers: dairies in southern Italy