

Cacioricotta



Source

- Basilicata
- Campania
- Puglia

Type of milk

- Goat
- Sheep

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



Allevatore di Formaggi

Producers: dairies in southern Italy

Whole cheese code: n.d.

Cutted cheese code: n.d.