

Pecorino affumicato naturale a caglio vegetale



Source

- Sardegna

Type of milk

- Sheep

Innovative cheese, manufactured exclusively in Sardinia with use of vegetable rennet made from milk thistle (“*Cynara cardunculus*”) and fungus (“*Rhizomucor miehei*”).

Its aromas are developed and enhanced by a set of combinations: in addition to those already due to the use of sheep’s milk and raw dough, add the flavoring to natural smoking with leaf spot Mediterranean. Finally, and not for lack of importance, the use of vegetable rennet which account for a decided on the development of aromas and flavors in the ripening of the cheese.

The technology “raw paste” finally gives the cheese a compact structure that, with the progress of ageing, it tends to rattle.

Organoleptic characteristics

Aspect and texture: White and compact paste

Taste: Decided and lactic acid, stronger with the ageing

Serving suggestions: raw porcini mushrooms and arugula, bean soups, green salad, artichokes and extra virgin olive oil, strawberry tree honey

Technical characteristics

Milk: sheep's full-fat



Allevatore di Formaggi

Production method: artisanal

Paste: raw

Salting: in brine with typical salt of Sardinia

Ripening: 2 months minimum

Production period: all over the year

Fats: 43% Mgss

Weight: kg 3,4 / kg 4

Dimensions: h cm 18, diameter cm 22

Producers: Farmers in Sardinia (Nuoro area)

Whole cheese code: n.d.

Cutted cheese code: n.d.