

Mustia caglio vegetale



Source

- Sardegna

Type of milk

- Sheep

The easiest way to keep the ricotta cheese is salting it: it gives a stable product that can withstand the pure tasting and pairing suggestions in recipes.

The origin of serum from sheep's milk made with vegetable rennet gives to this ricotta a particular elegance.

Organoleptic characteristics

Aspect and texture: hard and white

Taste: sweet and balanced

Serving suggestions: White wines. Mustard green tomatoes. Olives in brine. White pasta and topped (grated)

Technical characteristics

Milk: Whey sheep from the manufacture of cheese made with vegetable rennet

Production method: artisanal

Paste: ricotta

Salting: dry

Ripening: 30 days minimum

Production period: all over the year

Fats: 10% Mgss

Weight: 800 gr about



Allevatore di Formaggi

Dimensions: diameter 10 cm, height 11 cm

Producers: dairyfarmers of Sassari region

Whole cheese code: n.d.

Cutted cheese code: n.d.