

Bonassai di Onifai



Source

- Sardegna

Type of milk

- Sheep

The cheese is typically used to be cooked in the pan or on the grill, even grated for culinary uses in recipes, and often even on pizza and focaccia.

Organoleptic characteristics

Aspect and texture: white tending to straw yellow, compact with sparse holes, tender and supple

Taste: sweet, slight persistence

Serving suggestions: Vermentino di Gallura superiore, pane guttiau

Technical characteristics

Milk: sheep's milk

Production method: in a little dairies

Paste: soft and elastic with small holes

Salting: in brine

Ripening: minimum 7 days

Production period: seasonal (from december to august)

Fats: 26,8% Mgss

Weight: 2,5 - 2,8 kg

Dimensions: square, L. 20 cm, h. 9-12 cm

Producers: farmer of Sardegna area