

Formaggio di pecora siciliano pepato in crosta



Source

- Sicilia

Type of milk

- Sheep

Pecorino “canestrato” (made in baskets), according to the Sicilian tradition, which however does not present, as normally happens, the addition of black pepper grains in the dough, but the covering in crust with the chopped black pepper. A different process that allows the cheese to be flavored, protecting it at the same time, avoiding the “inconvenience”, of having to eliminate the peppercorns at the time of consumption.

Organoleptic characteristics

Aspect and texture: hard, compact and grainy ivory or straw yellow paste. Covered in crust with chopped black pepper.

Taste: savory, intense and spicy

Serving suggestions: Full-bodied and aged red wines. Wildflower honey. Spicy mustard with pears and quince. Broad beans, peas and fresh figs. Homemade bread

Technical characteristics

Milk: sheep, whole, pasteurized

Production method: artisanal

Paste: pressed



Allevatore di Formaggi

Salting: Dry

Ripening: 90 days minimum

Production period: October-June

Fats: 40% Mgss

Weight: About 15-16 Kg

Dimensions: h 20-25 cm, d.15-20

Producers: Farmers in Sicily

Whole cheese code: 2800002

Cutted cheese code: 2800006