

## Pecorino dei Basilischi al Tartufo (from Basilicata only)



### Source

- Basilicata

### Type of milk

- Sheep

Typical cheese to be used on the table or to be grated, the full flavor of Pecorino dei Basilischi is enhanced by the particular notes buds of the black truffle (*Tuber aestivum*).

The birth of this cheese is for tradition in Basilicata. Today, however, most of the production takes place in Sardinia. While this above fact, tis specific version is only made in Basilicata.

### Organoleptic characteristics

**Aspect and texture:** White Paste with streaks of black truffle

**Taste:** full-bodied, powerful, intense, with hints of stable

**Serving suggestions:** Bodied red wines and aged, sweet wines. Mustard green tomatoes, blueberry jam. black bread

### Technical characteristics

**Milk:** Sheep milk

**Production method:** Artisanal

**Paste:** Half-hard

**Salting:** dry

**Ripening:** 120 - 150 days

**Production period:** All over the year, depending of availability of sheep



Allevatore di Formaggi

milk

**Fats:** 39% mgss

**Weight:** About 5 Kg

**Dimensions:** heigh cm 12-13 / diameter cm 20-22

**Producers:** Farmer in Moliterno (Basilicata)

**Whole cheese code:** 1113330