

# Provola delle Madonie Affumicata

## Source

- Sicilia

## Type of milk

- Cow
- Goat
- Sheep



Mixed cheese with sharp smoked pasta, obtained from RAW milk from Cow, Sheep and Goat. The product can be proud of the recognition “Slow Food Presidium” which protects and enhances small quality productions made according to traditional practices.

## Organoleptic characteristics

**Aspect and texture:** round shapes with light brown rind, straw yellow paste

**Taste:** Delicate flavor with strong smoky notes

**Serving suggestions:** Mineral white wines from Etna, crusty bread and prickly pear jams

## Technical characteristics

**Milk:** RAW goat , sheep and cow's milk

**Production method:** artisan

**Paste:** Spun, elastic dough

**Salting:** Dry

**Ripening:** 30 days

**Production period:** all the year

**Fats:** 30% Mgss

**Weight:** 4 kg



Allevatore di Formaggi

**Dimensions:** bit 8 cm Diameter 12 cm

**Producers:** Sicilian Cheesemaker

**Whole cheese code:** 1013608

**Cutted cheese code:** 1013612