

# Grande formaggio di pecora Sardegna



## Source

- Sardegna

## Type of milk

- Sheep

This is a Sardinian pecorino cheese, cooked, coagulated with calf rennet. The flavor highlights the scent of the Mediterranean pastures on which they feed the sheep. Was established with the intent to use all substances present in milk, essential for our body, thus improving the nutritional aspect and in particular, one linked to the digestibility of fat and milk protein. During his long ripening occurs a strong proteolysis and lipolysis: both proteins that fats are broken down into smaller organic molecules, making the product easy assimilation by the body and easier to digest. In addition to the low salt content and the large content of calcium lactate, it is recommended in any diet food, as in that of hypertensive, but also to strengthen the skeletal system and prevent osteoporosis.

## Organoleptic characteristics

**Aspect and texture:** yellow paste semi-hard or hard and look slightly

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**Serving suggestions:** Bodied red wines and aged. Beans and peas.

Oranges and figs. Quince chutney. Bread "Carasau"

## Technical characteristics

**Milk:** sheep whole milk

**Production method:** artisanal



Allevatore di Formaggi

**Paste:** pressed and cooked

**Salting:** dry

**Ripening:** 16 to 24 months

**Production period:** from December to July

**Fats:** 35-40% Mgss

**Weight:** 14 kg to 16 kg about

**Dimensions:** h 16 cm, l 32 cm

**Producers:** dairies in Sardinia

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.