Mustia with vegetable rennet



Description

The simplest method for preserving ricotta is salting: this produces a stable product that can withstand pure enjoyment and pairing in the most sophisticated recipes. Its origin from the whey of sheep's cheeses made with vegetable rennet gives it a particular elegance. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

compact, white paste with streaks due to natural smoking

Taste

sweet and harmonious

Pairings

White wines. Green tomato mustard. Pickled olives. Grated pasta.

Technical specifications

- **Tipologia di Latte:** Sheep
- **Milk:** sheep's milk whey from the processing of cheese made with vegetable rennet
- **Processing:** artisanal
- **Cheese Paste:** ricotta
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** all year round
- **Fat:** 10% Mgss
- **Weight:** Approx 600 gr
- **Dimensions:** diameter 15 cm, height 5 cm
- **Producers:** cheesemakers from Sassari
- **Whole Cheese Code:** 0909120