



Allevatore di Formaggi

Seirass



Description

"Seirass" (from "siero") in Piedmontese dialect means "ricotta." Compared to the ricottas of Central Italy, Seirass has a much finer and more homogeneous texture, not granular, and contains a generous amount of cream. It is normally sold in conical gauze bags, from which it takes its shape: a highly perishable product, free of preservatives, it must be consumed quickly. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

ivory-colored paste, very soft, dripping with whey

Taste

delicate, with light sheep notes and the flavour of cream

Pairings

Sweet white wines. Blueberry jam, orange marmalade, acacia honey. Piedmontese breadsticks.

Technical specifications

- **Milk:** sheep and cow milk whey + cream
- **Processing:** artisanal
- **Cheese Paste:** "ricotta"
- **Salting:** dry
- **Seasoning:** absent
- **Production:** summer months
- **Fat:** 30% Mgss
- **Weight:** 250 kg - 1 kg
- **Diametro:** variable
- **Producers:** cheesemakers from the western provinces of Piedmont
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a