Luigi Guffanti 1876
Allevatore di Formaggi

Ricotta infornata pugliese



Description

A dairy product that bears witness to the rich tradition of Southern Italy, and Puglia in particular: baked ricotta. This extraordinary ricotta is obtained from the coagulation of cow's and buffalo milk whey. It is available in various sizes (in our case, 0.200 kg and 1.8 kg) and with different flavours (lemon, chocolate chips, cocoa, blueberry, pistachio, pear, coffee). It is an ideal product for breakfast, paired with milk and cereals, tea, coffee, jams and the classic orange juice. The addition of honey gives an extra sweet and delicious touch, to start the day full of energy! [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

Truncated cone-shaped, soft to the touch

Taste

Sweet, delicate and persistent.

Pairings

milk and cereals, tea, coffee, jams and the classic orange juice

Technical specifications

- **Milk:** cow's and buffalo milk whey
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** dry
- **Seasoning:** absent
- **Production:** all year round
- **Fat:** 12% Mgss
- **Weight:** 200 kg / 1, 8 kg
- **Dimensions:** d. 8 cm, h. 4 cm (Kg 0, 200); d. 22 cm, h. 7 cm (kg 1, 800)
- **Producers:** Apulian cheesemakers and breeders
- **Whole Cheese Code:** on request (different codes for different tastes)
- **Cutted Cheese Code:** N/A