Ricotta salata di pecora Marzolina



Description

The simplest method for preserving ricotta is salting it. The resulting product is primarily intended for grating, where it can be an excellent substitute for traditional hard cheeses. Salted ricotta is also excellent eaten on its own or used in salads and cold dishes.

The name “Marzolina” derives from the use of sheep whey obtained from sheep’s milk, which traditionally begins to be produced in the spring months.
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Characteristics

Characteristics

Region



Milk Origin



Appearance

hard, white paste

Taste

Taste: savoury, with intense sheep notes

Pairings

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

Technical specifications

- **Milk:** sheep's milk whey
- **Processing:** artisanal
- **Cheese Paste:** "ricotta"
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** annual
- **Fat:** 10% Mgss
- **Weight:** 3 -0
- **Diametro:** variable
- **Producers:** cheesemakers of Puglia, Sardinia and Sicily
- **Whole Cheese Code:** 0909114
- **Cutted Cheese Code:** n/a