Ricotta forte pugliese



Description

This ricotta is mixed with a small amount of cream, stirred for a long time and left to ferment until a smooth and very compact cream is obtained. The workmanship is reminiscent of certain types of Piedmontese "Bruss". It's excellent as a snack or appetizer with bread, especially if accompanied by an equally "strong" glass of wine. [guffanti_pdf_button]

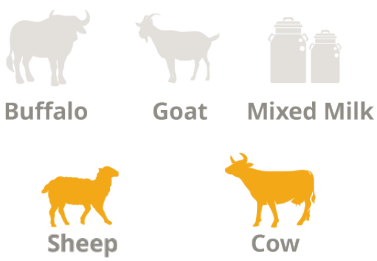
Characteristics

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Region



Milk Origin



Appearance

rather thick cream, ivory in color

Taste

spicy, strong, intense, slightly acidic, with sheep notes

Pairings

Full-bodied, aged red wines. Apulian taralli, pasta without sauce.

Technical specifications

- **Milk:** sheep and cow's milk whey
- **Processing:** artisanal
- **Cheese Paste:** "ricotta"
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** autumn-spring
- **Fat:** 20% Mgss
- **Weight:** 125 g
- **Diametro:** glass jars
- **Producers:** cheesemakers from Lecce
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a