Ricotta affumicata calabra



Description

Smoked over aromatic wood embers, this ricotta is excellent for grating and can be stored for periods of up to several months. It is the typical ricotta “for storage” (preservation, maturing) of Calabria.
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Characteristics

Characteristics

Region



Milk Origin



Appearance

straw-yellow, hard paste, dark brown in colour on the outside

Taste

intense, with notes of aromatic smoking

Pairings

Vini bianchi e birre. Marmellata di mirtilli, miele d’acacia. Pane nero di segale

Technical specifications

- **Milk:** sheep's milk whey
- **Processing:** artisanal
- **Cheese Paste:** "ricotta"
- **Salting:** dry
- **Seasoning:** minimum 15 days
- **Production:** annual
- **Fat:** 10% Mgss
- **Weight:** 2 –0, 3 kg
- **Diametro:** diameter 10 cm, h 10 cm
- **Producers:** cheesemakers of Calabria
- **Whole Cheese Code:** 0909112