



Allevatore di Formaggi

Ricotta artigianale fresca



Description

The most famous type of Italian ricotta, originally from Lazio but now widespread throughout the peninsula. Artisanal ricottas should be consumed quickly because, being free of preservatives, they tend to sour quickly. Traditional production uses only sheep's milk whey.

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Characteristics

Characteristics

Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

white, grainy, very soft paste that oozes whey

Taste

delicate, fresh, milky

Pairings

Vini bianchi dolci, liquori dolci. Marmellata di mirtilli, marmellata d'arancia, miele d'acacia. Scaglie di cioccolato, zucchero, cannella, caffè in polvere

Technical specifications

- **Milk:** cow's milk whey
- **Processing:** artisanal
- **Cheese Paste:** "ricotta"
- **Salting:** absent
- **Seasoning:** absent
- **Production:** annual
- **Fat:** 10% Mgss
- **Weight:** 1, 2 kg/ 250 g x 8 pcs / 80g x 12 pcs
- **Diametro:** variable
- **Producers:** Lombard cheesemakers
- **Whole Cheese Code:** 0900020 gr 60 x 12 pz / 0900019 pz 8 x 250 gr / 0909610 kg 1.2
- **Cuttet Cheese Code:** n/a