



Allevatore di Formaggi

Ricotta affumicata friulana



Description

It is made with the whey left over from the production of Malga cheese. The whey is brought to near boiling point in a copper boiler and mixed with a small amount of soured whey, combined with aromatic wild herbs (this mixture is called "sitz"). In some areas of Friuli, smoked ricotta is also called "Scuete (Frante)" or "Puina". After being drained and salted, the ricotta is smoked over beech wood embers in a special room. [guffanti_pdf_button]

Characteristics

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Region



Friuli
Venezia
Giulia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

straw-yellow, soft paste, brown on the outside

Taste

delicate, with notes of aromatic smoking

Pairings

White wines. Blueberry jam, acacia honey. Black rye bread.

Technical specifications

- **Milk:** raw cow's milk whey
- **Processing:** artisanal
- **Cheese Paste:** "ricotta"
- **Salting:** dry
- **Seasoning:** minimum 15 days
- **Production:** annual
- **Fat:** 10% Mgss
- **Weight:** 2 –0, 5 kg
- **Diametro:** variable
- **Producers:** cheesemakers from Friuli (Carnia)
- **Whole Cheese Code:** 340F008