Formaggio di pecora siciliano pepato in crosta



Description

This variant of Sicilian "canestrato" pecorino stands out for its innovative approach. Instead of adding black peppercorns to the cheese, the outside of the cheese is coated with ground black pepper. This method not only ensures even flavoring of the product, but also offers a natural protection during the ripening process. Furthermore, it eliminates the need to remove the peppercorns at the time of consumption, making the cheese more convenient without compromising its characteristic spicy flavor. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

Ivory or straw-colored, firm, and grainy. Covered with a crust of crushed black pepper.

Taste

Savoury, intense and spicy

Pairings

Full-bodied, aged red wines. Wildflower honey. Spicy pear and quince mustard. Fava beans, peas, and fresh figs. Homemade bread.

Technical specifications

- **Milk:** pasteurized milk, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** variable (min. 90 days)
- **Production:** October-June
- **Fat:** 40% Mgss
- **Weight:** 15 -16 kg
- **Diametro:** h 20-25 cm, d.15-20
- **Producers:** Sicilian dairies
- **Whole Cheese Code:** 2800002
- **Cutted Cheese Code:** 2800006