Cacioricotta



Description

Cacioricotta is a traditional dairy product that, as its name suggests, boasts a unique hybrid production technique, halfway between cheesemaking and ricotta. During processing, the milk is simultaneously curdled and brought to near-boiling temperatures. Both carp and sheep whey can be used in production.

This unique process gives it remarkable versatility. You can enjoy Cacioricotta both fresh, a highly prized choice today for its delicate freshness and softness, and aged. The aged version develops a more pronounced flavor and a firmer texture, making it ideal for grating and enhancing your culinary creations.
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Characteristics

Characteristics

Region



Milk Origin



Appearance

Hard, white paste that can be cut into flakes

Taste

Intense, with notes of sheep and goat’s milk

Pairings

Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Apulian taralli, plain and seasoned pasta (grated).

Technical specifications

- **Milk:** goat cheese, raw, sheep's milk, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked
- **Salting:** dry
- **Seasoning:** not necessary
- **Production:** annual
- **Fat:** 40% Mgss
- **Weight:** 300 g – 1 kg
- **Diametro:** variable
- **Producers:** cheesemakers from Southern Italy
- **Whole Cheese Code:** 1103030 (Goat) - 2200018 (Sheep)
- **Cutted Cheese Code:** n/a