Allevatore di Formaggi

Saras del fen



Source

- Piemonte

Type of milk

- Cow
- Sheep

A traditional, Piedmont method of preserving '*Seirass*' cheese that avoids radically changing the flavour with salt or smoking by simply wrapping it in May pasture hay to protect it from external elements. It has a richly developed, aromatic flavour when compared to the fresh version.

Organoleptic characteristics

Aspect and texture: soft, ivory paste with a slight yellowish tinge on the outside, wrapped in green hay stalks
Taste: delicate with clear traces of mature fruit due to the hay in which it ripens
Serving suggestions: Sweet white wines. Blueberry jam, marmalade, acacia honey. Piedmont 'mother-in-law's tongue' bread sticks

Technical characteristics

Milk: sheep and cow's milk curd + cream
Production method: artisan
Paste: 'ricotta' cottage cheese
Salting: dry
Ripening: several weeks
Production period: summer months
Fats: 30 % F-Dm
Weight: 1-1.5 kg

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Dimensions: variable
Producers: dairies in the Val Pellice and surrounding valleys
Whole cheese code: n.d.
Cutted cheese code: n.d.

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