

Ricotta affumicata calabra



Source

- Calabria

Type of milk

- Sheep

Smoked over aromatic wood embers, this cheese is excellent when grated and kept for several months. It is a typical 'reserve' cheese of Calabria.

Organoleptic characteristics

Aspect and texture: hard, yellow paste, dark brown on the outside

Taste: intense, with tones of aromatic smoking

Serving suggestions: white wines and beer. Blueberry jam, acacia honey. Black rye bread

Technical characteristics

Milk: sheep's milk curd

Production method: artisan

Paste: ricotta cottage cheese

Salting: dry

Ripening: at least fifteen days

Production period: annual

Fats: 10% F-Dm

Weight: 0,2-0,3 kg

Dimensions: 10 cm diameter, h.10 cm

Producers: dairies in Calabria

Whole cheese code: n.d.

Cutted cheese code: n.d.