

Piacentinu Ennese DOP



The significance of this cheese's name is much debated. According to some, 'Piacentinu' means 'cheese that pleases (piace)', whilst others claim it means 'cheese that weeps (piange)' due to the fact that drops of serum are sometimes present in the fresh forms. It could also mean a cheese 'to be ripened' like the northern Italy hard cheeses, since 'piacentino' was the traditional name given those cheeses. In fact, although the current trend is to eat it fresh, Piacentinu Ennese is well adapted to a lengthy ripening process. Its most obvious characteristic is the abundant addition of wild saffron to the curd, giving it a unique colour and flavour. The sheep used for its production feed mainly on vetch, a leguminous plant, which confers its own distinctive flavour to the milk.

Organoleptic characteristics

Aspect and texture: compact, very intense yellow paste and rind. More or less hard according to the length of ripening and with the addition of black peppercorn

Taste: intense, particularly in the raw milk version, with notes of sheep's milk, saffron and pepper

Serving suggestions: White or young red wines. Hot pear and quince chutney. Fresh broad beans and peas. Pasta without tomato sauces, French loaves

Source

- Sicilia

Type of milk

- Sheep

Brands





Allevatore di Formaggi

Technical characteristics

Milk: full fat, raw, sheep's milk

Production method: artisan

Paste: pressed

Salting: dry

Ripening: at least 60 days

Production period: October to June

Fats: 40 % F-Dm

Weight: between Kg 3,5 and 4,5.

Dimensions: variable; height: minimum 14 cm maximum 15 cm.,
diameter minimum 20 cm, maximum 21 cm.

Producers: artisan dairies in the environs of Enna city

Whole cheese code: 8000035

Cutted cheese code: 8000039