Allevatore di Formaggi

Cacioricotta



Source

- Basilicata
- Campania
- Puglia

Type of milk

- Goat
- Sheep

The production method, as suggested by its name, is midway between those used for cheeses and those used for ricotta. Rennet is added to the milk whilst contemporaneously bringing it almost to boiling point. It can be eaten fresh, as is currently the fashion, or can be successfully ripened.

Organoleptic characteristics

Aspect and texture: white, hard paste to be cut into flakes
Taste: intense with traces of sheep and goat's milk
Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Round hard biscuits (taralli) from Apulia, pasta with or without sauces (grated)

Technical characteristics

Milk: full fat, raw, goat and sheep's milk
Production method: artisan and industrial
Paste: cooked
Salting: dry
Ripening: n/a
Production period: annual
Fats: 40 % F-Dm
Weight: 300 gr. - 1 kg
Dimensions: variable

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Producers: dairies in southern Italy
Whole cheese code: n.d.
Cutted cheese code: n.d.

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