

# Pecorino stagionato pepato Cedrino



## Source

- Sardegna

## Type of milk

- Sheep

From Sardinia (Cedrino is the name of a river that flows in the province of Nuoro, where this pecorino cheese is made) a novelty in sheep's milk. The pepper (in large grains) is added to the curd in order to be compacted with the dough and give a touch of taste to the sweetness of the sheep's milk.

## Organoleptic characteristics

**Aspect and texture:** Wheels striped in rind, with yellow-brown color

**Taste:** Sweet with notes of flavor due to seasoning and black pepper

**Serving suggestions:** Full bodied red wines, rum, strawberry tree honey, wholemeal bread

## Technical characteristics

**Milk:** sheep milk, whole, pasteurized

**Production method:** Artisanal

**Paste:** white half-cooked

**Salting:** Dry

**Ripening:** 30 days minimum

**Production period:** All over the year

**Fats:** 47% Mgss

**Weight:** About 15/20 kg

**Dimensions:** Diameter 32 cm, height 12/15 cm

**Producers:** Farmer from Nuoro area



Allevatore di Formaggi

**Whole cheese code:** 7900101

**Cuttet cheese code:** 7900102