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RICOTTA PIEMONTESE SEIRASS SINGLE

CODE	20943
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Cow's milk, Sheep's milk
WEIGHT	250 g

A fresh ricotta made with cows milk in the Piedmonts way

DESCRIPTION	Mixed milk, cow's milk and sheep's milk
APPAERANCE	The cheese is smooth, creamy and slightly grainy, without rind and its colour is white
TASTE	The taste is round, lactic, creamy and sweet. The aftertaste is lactic with long hints of grass and herbs
MATURING	Not expected
CURIOSITY	The name Seirass derives from whey: it is in fact a ricotta produced with cow's milk whey to which sheep's milk is added. Even today this typical Piedmontese product is sold in the characteristic gauze packages, with a conical shape, in which the curd flakes are drained. The Seirass is produced in two versions, one fresher and more humid (the one we propose), the other drier seasoned under the hay and which, for this very reason, is called Seirass del Fen
SUGGESTIONS	The traditional and basic ingredient in Italian ravioli and panzerotti. Excellent as ingredient in "cannelloni" with spinach. Used as unique ingredient in both food and patisserie recipes

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