

CREMA DI RUGIADA



CODE 24856

COUNTRY OF ORIGIN Italy, Apulia

TYPE OF MILK Cow's milk

WEIGHT 1,5 kg

A young cheese similar to ricotta, made from 100% Apulian milk

DESCRIPTION	A very young cheese made from Apulian milk, firm yet as creamy as ricotta; a great ally in recipes
APPEARANCE	Trapezoidal in shape, with a milky-white crumb and a firm yet creamy texture
TASTE	Sweet, with predominant notes of fresh milk
PRODUCER	Artigiana - Putignano (BA) - Apulia
CURIOSITY	This cheese is made in the same way as ricotta, but using milk rather than whey: the cow's milk collected locally is heated in a vat to 90 °C and flocculates within a few minutes thanks to the addition of salts. The curds that rise to the surface are skimmed off with a slotted spoon and gently placed in moulds to be cooled and set
SUGGESTIONS	A cheese that offers a fresh alternative, perfect for enjoying on its own with a drizzle of extra virgin olive oil and a sprinkling of Timut pepper. A versatile ingredient in recipes, ideal as a filling for savoury cannoli, tortelli or mediterranean meatballs. It's also fantastic for making cheesecakes or for breakfast with a citrus marmalade. An ideal choice for those looking for high-protein foods: 100 g of this cheese contains 10 g of protein
