

## RAGUSANO DOP SEMISTAGIONATO



|                   |               |
|-------------------|---------------|
| CODE              | 30977         |
| COUNTRY OF ORIGIN | Italy, Sicily |
| TYPE OF MILK      | Cow's milk    |
| WEIGHT            | 13 kg approx  |

A pasta filata cheese matured for 8 to 12 months

### DESCRIPTION

A pasta filata cheese produced from November to March using milk from the farm's own Brown Swiss cows, which are grazed on pasture from November to May; aged for 8 to 12 months

### APPEARANCE

With its characteristic rectangular shape, its rind is smooth, thin and golden; the cheese is firm and uniform in texture, with the occasional small air holes

### TASTE

Mild, pleasant and delicate, with notes of white flowers, which become more complex as it matures

### MATURING

At least 8 months

### OUR SELECTION

A nutritious cheese rich in protein of high biological value, calcium and phosphorus, as well as a source of vitamins

### CURIOSITY

The production method for Ragusano DOP is unique: after the milk has coagulated in wooden vats, the curd is broken up and then heated with hot water to make it tighter. This is followed by draining, resting and ripening before the stretching process begins, which is carried out by hand.. The cheese is shaped and placed in wooden moulds known as 'mastredde', after which it is pressed and placed in brine. Maturing then takes place in a cellar: the wheels are hung in pairs using jute ropes at 13-14°C for months

### SUGGESTIONS

Excellent in the kitchen and widely used in various Sicilian recipes: the most iconic of these is Cacio all'Argentiera, which involves frying it in a pan with oil, garlic, vinegar and oregano