

RICOTTA PECORINA AFFUMICATA



CODE	25231
COUNTRY OF ORIGIN	Italy, Calabria
TYPE OF MILK	Sheep's milk
WEIGHT	230 g approx

Sheep ricotta smoked with olive or orange wood

DESCRIPTION	Ricotta produced with milk whey from sheep of Crotona area, smoked with olive and orange wood
APPEARANCE	The rind is very thin, brown in colour due to the smoking process and shows box's marks that contained it; the shape is cylindrical and the texture is compact and smooth
TASTE	First sweet and nutty, then turns to smoke and aromatic essences
MATURING	Not expected
PRODUCER	Maiorano - Crotona (KR) - Calabria
OUR SELECTION	This product has been selected for the quality of the sheep's milk and for the gentle smoking
CURIOSITY	This ricotta is dried in specific and well ventilated rooms. Smoking is made only using olive or orange wood from farm's trees
SUGGESTIONS	We suggest to grate it over pasta or to enjoy it with an extra virgin olive oil