

# FORMAGGIO ALLO ZAFFERANO E PEPE NERO



<b>CODE</b>	30956
<b>COUNTRY OF ORIGIN</b>	Italy, Sicily
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	3,5 kg approx

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<b>DESCRIPTION</b>	A delicious cheese from Sicily, still produced in the traditional way with pasteurized sheep milk
<b>APPEARANCE</b>	This cheese shows a wrinkled rind, with typical striation due to the baskets in which it was shaped. The paste is compact, and its color is yellow to golden.
<b>TASTE</b>	The taste is slightly piccante, with a delicate aroma of saffron
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Caseificio Valvo - Enna (EN) - Sicily
<b>OUR SELECTION</b>	It is produced by Caseificio Valvo in a modern structure perfectly inserted in the Etruscan Hills, in a hilly environment characterized by a typically Mediterranean climate. The livestock base of the farms consists of pastures rich in spontaneous forage and grasses and meadows of cereals and legumes such as barley, oats, and clover. In addition, the production of rennet takes place directly in the company, starting with the "abomaso" of lambs
<b>CURIOSITY</b>	Caseificio Valvo is a modern dairy perfectly integrated in the rolling landscape of Enna province. An area very rich in pastures with a mediterranean climate, that gives to cheeses a full bouquet of aromas. The milk comes from sheeps of Comisana race, which are bred in a very traditional way. Also the rennet (from lambs and kids) is produced in the same farm
<b>SUGGESTIONS</b>	Delicious cheese used as an ingredient in many dishes of Enna, such as Maccarruna 'ntagamati