

TRICOTTA DIVINA BIO - COOKED RICOTTA



CODE	30989
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Sheep's milk
WEIGHT	1 kg approx

Ricotta passed to the oven, excellent for appetizers and desserts

RAW MATERIAL	Whey from sheep's milk and sheep's milk, organic
APPEARANCE	The paste is ivory white, the texture is compact
TASTE	Sweet and delicate, with a light toasted note and a pleasant aroma of toffee
PRODUCER	Fattoria Lischeto - Volterra (PI) - Tuscany
CURIOSITY	The tradition of cooking ricotta in the oven was a way to preserve to the fresh ricotta that remained unsold after few days; today it is cooked for at least 4 hours in the oven; it won a Gold Medal at Biocaseus in 2008
SUGGESTIONS	Excellent for starters and dessert . In savory version is delicious diced in salads , or cut into slices with tomato and basil caprese for an original . Delicious as a dessert served simply with a little ' honey or fresh fruit