

FIOR DI RICOTTA PECORA



CODE	31346
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	2 kg approx

Fresh sheep ricotta, produced in Tuscany

DESCRIPTION	Fresh ricotta produced only with sheep's milk and sheep's whey (100% italian) obtained by selected flocks raised in the farms of Maremma area
APPEARANCE	The texture is rough and has clear signs of ricotta flakes
TASTE	Delicate, characterized by notes of butter and with light hints of pasture
MATURING	Not expected
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	When we first met Angela and Simone from Caseificio Il Fiorino we were particularly struck by their enthusiasm and when we also tasted their products we realized that they shared our philosophy. The thing we liked the most is that they only work with milk from the Maremma area: they really talk about their land with their cheeses.
CURIOSITY	Il Fiorino Dairy is located in Paiolaio in a small medieval village in Roccalbegna in the upper Albegna Valley, on the slopes of Mount Amiata (Tuscany)
SUGGESTIONS	It is ideal both in cooking and in pastry: great ingredient for vegetable pie, for a stuffed pasta and to prepare easy and fast sauces