

PECORINO CROTONESE DOP SEMIDURO



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| CODE | 31416 |
| COUNTRY OF ORIGIN | Italy, Calabria |
| TYPE OF MILK | Sheep's milk |
| WEIGHT | 2,3 kg approx |

A raw milk pecorino, produced according to traditions dating back to XV century

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| DESCRIPTION | Raw sheep's milk |
| APPEARANCE | The rind is hard and its color is straw yellow. The paste is compact with some very small eyes across |
| TASTE | The taste is full, hazelnutty, slightly spicy with hints of butter |
| MATURING | At least 3 months |
| PRODUCER | Maiorano - Crotone (KR) - Calabria |
| OUR SELECTION | One of the greatest Italian pecorino produced by the farm Maiorano according to traditions dating back to XV century |
| CURIOSITY | The seasoning of this Pecorino cheese varies from 30 to 180 days and is one of the most appreciated. The forms are oiled with olive oil and kept in cool environments and at constant temperature |
| SUGGESTIONS | In its area of origin it is usually eaten with dried tomatoes and other in oil vegetables, typical of the southern cuisine. When matured, is very nice also grated on pasta. Try it with Lonzino di Fico: the sweetness of figs pairs very well with the salty and sharp taste of pecorino |