

PECORINO ROMANO DOP CROSTA NERA



CODE	31540
COUNTRY OF ORIGIN	Italy, Sardinia
TYPE OF MILK	Sheep's milk
WEIGHT	28 kg approx

DOP Pecorino cheese produced in Sardinia, aged at last 5 months

DESCRIPTION	The classic Pecorino Romano DOP produced with thermised milk of Sarda sheep breed collected only from the members of the cooperative
APPEARANCE	The rind is straw yellow, covered with a black coat; the paste is hard with few eyes, white or pale yellow in colour
TASTE	Intense, savoury and with notes of milk
MATURING	At least 5 months
PRODUCER	CAO Formaggi - Fenosu (OR) - Sardinia
OUR SELECTION	CAO Formaggi - Cooperativa Allevatori Ovini is a cooperative made up of 700 members, founded in 1966 with the aim of enhance the shepherd heritage of Sardinia and put together the milk coming from several small farms produced to produce an interesting range of cheeses
CURIOSITY	Around 700 BCE, during the Roman Empire, control over the production of Pecorino cheese was centralized around the city of Rome. This nutrient-rich cheese played a crucial role in feeding the Roman soldiers. The historical reason behind its consistently salty nature is linked to the significance of salt in Roman society. Salt served as a form of currency and possessing it symbolized authority. In modern times, Pecorino cheese is primarily produced in Sardinia
SUGGESTIONS	Key ingredient of the traditional pasta "Cacio e pepe", "Gricia" or "Carbonara". It is also an interesting ingredient to enrich the filling of ravioli. Furthermore, it pairs well with fresh broad beans, artichokes, or asparagus