

RICOTTA DI PECORA SALATA A METÀ



CODE	31547
COUNTRY OF ORIGIN	Italy, Sardinia
TYPE OF MILK	Sheep's milk
WEIGHT	1,9 kg approx

Ricotta to cut and grater produced in Sardinia with sheep milk serum

DESCRIPTION	Ricotta to cut and grater produced in Sardinia with sheep milk serum
APPEARANCE	The dough is white, smooth and free of crust
TASTE	Sweet with butter and floral notes
MATURING	7 days
PRODUCER	CAO Formaggi - Fenosu (OR) - Sardinia
CURIOSITY	CAO Cheese (Cooperative Sheep Breeders) is a cooperative made up of 700 members, founded in 1966 with the aim of enhancing the pastoral heritage of Sardinia and aggregating a set of breeders to transform the milk of their respective companies into a cheese production of character