

## NARANGI - CANESTRATO ALL'ARANCIA



CODE	30964
COUNTRY OF ORIGIN	Italy, Sicily
TYPE OF MILK	Sheep's milk Cow's milk
WEIGHT	2,5 kg approx

Mixed milk cheese, flavored with Sicilian orange peel

DESCRIPTION	Thermised cow and sheep's milk flavored with peels of Sicilian oranges
APPEARANCE	The paste is compact, ivory yellow coloured, with the evident presence of orange peels
TASTE	At the nose it offers orange and Mediterranean notes; to the palate it is sweet, fresh, slightly sapid, pleasantly citrusy and well-balanced
MATURING	At least 30 days
PRODUCER	Caseificio Passalacqua - Castronovo di Sicilia (PA) - Sicily
OUR SELECTION	A cheese with a thin rind which celebrates the marriage of two sicilian icons: the Canestrato cheese and the oranges. Narangi is a registered trademark product of Caseificio Passalacqua
CURIOSITY	The history of the dairy farm began in the 1980s, when Salvatore Passalacqua devote himself to milk processing, At the end of the 90's, the discovery of a small book dated back to 1936, entitled "Sicilian Cheeses", deeply affected his path. This press depicted all the known Sicilian cheeses, except one that was forgotten, which Salvatore decides to bring back to life. After some trials, Salvatore finally brought back to life a cheese that has become one of the cornerstones of Sicilian quality cheese making: the Tuma Persa. Today, thanks to an important and constant study and research activity, Salvatore creates the highest quality cheeses, suche as Narangi, capable of recalling the strong link with the land of production
SUGGESTIONS	We suggest to taste it in a summer salad or as stuffing in burgers