

PECORINO PRIMO SALE CON PEPERONCINO



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| CODE | 30967 |
| COUNTRY OF ORIGIN | Italy, Sicily |
| TYPE OF MILK | Sheep's milk |
| WEIGHT | 5 kg approx |

Fresh cheese produced with the addition of dried chilli

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| DESCRIPTION | Low pasteurised sheep's milk and dried chilli |
| APPEARANCE | It presents the "Canestrata" crust and the compact, unpaved, white-colored paste with clear pieces of chilli pepper |
| TASTE | Sweet and delicate with all the perfume of chilli which is always well balanced |
| MATURING | At least 15 days |
| PRODUCER | Caseificio Passalacqua - Castronovo di Sicilia (PA) - Sicily |
| OUR SELECTION | Artisanal cheese with hard paste; during the whey reduction, dry and smashed chili pepper grains are added. Salted only once |
| CURIOSITY | The livestock is wild or semi-wild, which takes advantage of the plant life now present in the territory, specifically woodland. The essential link with the area of production and the milk of these animals allow to produce high-quality products that are still strained, through study and ongoing research, to improvements |
| SUGGESTIONS | Table cheese, try it also to flavor a meatball |