

FIOR DI RICOTTA DI PECORA



CODE	31353
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	250 g

Small fresh sheep ricotta, produced in Tuscany

DESCRIPTION	Fresh ricotta produced only with sheep's milk and sheep's whey (100% italian) obtained by selected flocks raised in the farms of Maremma area
APPEARANCE	Ricotta with a classic truncated cone shape, has a coarse grain and recognizable flakes
TASTE	Sweet and delicate, characterized by notes of butter; animal sensations are barely perceptible
MATURING	Not expected
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	When we met Angela and Simone from Caseificio Il Fiorino, what struck us was their enthusiasm and their transparency, then when we also tasted their products we realized that they were in line with our philosophy. The thing we liked about more is that they only work with milk from the Maremma, so they really talk about their territory with their cheeses
CURIOSITY	Ricotta has traveled through history to the present day: it is remembered from ancient Greece and ancient Rome. An important food both for its nutritional qualities and for its versatility
SUGGESTIONS	Excellent in pastry to prepare ricotta creams, delicious in Neapolitan pastiera, to try also in the kitchen to prepare sauces and sauces for first dishes