

PECORINO ROMANO DOP CROSTA NERA



CODE	31542
COUNTRY OF ORIGIN	Italy, Sardinia
TYPE OF MILK	Sheep's milk
WEIGHT	3,5 kg approx

Pecorino DOP produced in Sardinia, in 1/8

DESCRIPTION	Classic Pecorino Romano DOP cheese produced in Sardinia using thermised milk from Sardinian sheep, collected exclusively from the cooperative's member farmers, and matured for at least 5 months
APPEARANCE	The cheese has a white paste with no eyes, and a thin, white rind with a distinctive black covering
TASTE	Intense, flavourful and slightly spicy
MATURING	At least 5 months
PRODUCER	CAO Formaggi - Fenosu (OR) - Sardinia
CURIOSITY	CAO Formaggi (Cooperativa Allevatori Ovini / Sheep Farmers' Cooperative) is a cooperative comprising 700 members, founded in 1966 with the aim of promoting Sardinia's pastoral heritage and bringing together a group of farmers to transform the milk from their respective farms into distinctive cheeses
SUGGESTIONS	Pecorino Romano is an essential ingredient in traditional Roman dishes such as pasta alla carbonara, all'amatriciana or cacio e pepe, but it also adds an extra touch to the filling of fresh stuffed pasta. It pairs beautifully with artichokes, broad beans or asparagus