

FORMAGGIO VALVO ALLO ZAFFERANO E PEPE NERO



CODE	30923
COUNTRY OF ORIGIN	Italy, Sicily
TYPE OF MILK	Sheep's milk Cow's milk
WEIGHT	3,5 kg approx

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DESCRIPTION	Sicilian Pecorino, still produced today according to tradition with pasteurised sheep's milk and cow's milk
APPEARANCE	It has a rough crust, with the typical striations due to the reed baskets in which the shaping occurs, and a compact dough, straw-yellow in colour tending towards golden
TASTE	Slightly spicy, with a delicate saffron aroma
MATURING	At least 60 days
PRODUCER	Caseificio Valvo - Enna (EN) - Sicily
OUR SELECTION	It is produced by Caseificio Valvo in a modern facility perfectly nestled in the hills of Enna, in a hilly environment characterized by a typically Mediterranean climate. The dietary base of the livestock consists of pastures rich in spontaneous forage species, as well as alternating fields and meadows of cereals and legumes such as barley, oats, sulla, and clover. Additionally, the rennet production takes place directly on the farm, starting from the abomasum of suckling lambs and kids
CURIOSITY	The best production period, during which a more aromatic and soft cheese is obtained, is the winter-spring period when pastures are rich in green forage
SUGGESTIONS	Delicious slicing cheese, it is used as an ingredient in many typical dishes of Enna, such as Maccarruna 'ntagamati for example