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# CANESTRATO

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| **CODE** | 31709 |
| **COUNTRY OF ORIGIN** | Italy, Sicily |
| **TYPE OF MILK** | Sheep's milk |
| **WEIGHT** | 200 g |

Biopek Canestrato cheese in 200 g portions

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| **DESCRIPTION** | Pecorino Canestrato in 200 g portions made exclusively from Sicilian sheep's milk, aged for at least 8 months |
| **APPEARANCE** | Vacuum-packed portion, the rind is ochre in colour, while the paste is compact, dry and straw-yellow in colour |
| **TASTE** | The subtle savouriness enhances the aromatic notes of oregano, sun-dried tomato and Mediterranean scrub. The origin of the cheese is very clear and perceptible - it exudes Sicily |
| **MATURING** | at least 8 months |
| **PRODUCER** | Biopek - Gibellina (TP) - Sicily |
| **OUR SELECTION** | Biopek was founded in 2000 by Giuseppe Messina, who wanted to offer his customers high-quality pecorino cheeses. Giuseppe used to sell pecorino purchased from various dairies around the mainland, but the quality was always inconsistent, so he decided to set up his own dairy and control the product himself! Now, his sons Andrea and Pietro run the dairy, which is spotless and extremely well organised, and produce pecorino cheeses using only sheep's milk from small farms within a 70 km radius. The 200 g format was created in response to new market demands and the growing importance of service in terms of packaging, sizes and formats |
| **CURIOSITY** | The sheep that graze on the island during winter produce more milk of excellent quality between winter and spring: this is why aged pecorino cheeses in Sicily are produced until May! |
| **SUGGESTIONS** | Try it in stuffed pasta, to cream spaghetti cacio e pepe, or on top of baked vegetables to get a nice gratin effect |

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