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# PECORINO PRIMOSALE AL PEPERONCINO

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| **CODE** | 31710 |
| **COUNTRY OF ORIGIN** | Italy, Sicily |
| **TYPE OF MILK** | Sheep's milk |
| **WEIGHT** | 200 g |

200 g pack of Biopek Primosale al Peperoncino, with chilli pepper

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| **DESCRIPTION** | Primo Salato al Peperoncino made exclusively from Sicilian sheep's milk, young and flavoured with chilli flakes |
| **APPEARANCE** | Vacuum-packed portion. The pale straw-yellow paste is elastic and may have small eyes as well as a noticeable presence of chilli pepper |
| **TASTE** | Sweet and persistent, there are no animal notes and it is not overly savoury. The aroma of chilli pepper is noticeable but not overpowering and not at all intrusive |
| **MATURING** | 3-5 days |
| **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** | In Sicily, sheep graze in winter and produce their best milk until spring; in summer, however, they dry up until October. Biopek processes half of the milk they produce throughout the year between March and May! |
| **SUGGESTIONS** | An excellent table cheese, but also great for cooking: try it melted in sandwiches or to enrich meatloaf or grilled vegetables |

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