

Seirass



Source

- Piemonte

Type of milk

-

‘Seirass’ (from the word ‘serum’, ‘whey’ in latine) in the Piedmont dialect means ‘ricotta’ or cottage cheese. Compared to the central Italian ricottas, this has a fine and smoother, not granulose paste and contains abundant cream. It is normally retailed in conical, gauze bags which give the cheese its shape. It is a highly perishable product, without any preservatives and must be eaten very quickly.

Organoleptic characteristics

Aspect and texture: very soft, ivory paste, weeping serum

Taste: delicate with faint traces of sheep and the flavour of cream

Serving suggestions: sweet white wines. Blueberry jam, marmalade, acacia honey. Piedmont ‘grissini’ bread sticks

Technical characteristics

Milk: sheeo and cow’s milk curd + cream

Production method: artisan

Paste: ‘ricotta’ cottage cheese

Salting: dry

Ripening: none

Production period: summer months

Fats: 30 % F-Dm

Weight: 0,250 kg - 1 kg

Dimensions: variable



Allevatore di Formaggi

Producers: dairies in the western provinces of Piedmont

Whole cheese code: n.d.

Cutted cheese code: n.d.