

Saras del fen



Source

- Piemonte

Type of milk

- Cow
- Sheep

A traditional, Piedmont method of preserving '*Seirass*' cheese that avoids radically changing the flavour with salt or smoking by simply wrapping it in May pasture hay to protect it from external elements. It has a richly developed, aromatic flavour when compared to the fresh version.

Organoleptic characteristics

Aspect and texture: soft, ivory paste with a slight yellowish tinge on the outside, wrapped in green hay stalks

Taste: delicate with clear traces of mature fruit due to the hay in which it ripens

Serving suggestions: Sweet white wines. Blueberry jam, marmalade, acacia honey. Piedmont 'mother-in-law's tongue' bread sticks

Technical characteristics

Milk: sheep and cow's milk curd + cream

Production method: artisan

Paste: 'ricotta' cottage cheese

Salting: dry

Ripening: several weeks

Production period: summer months

Fats: 30 % F-Dm

Weight: 1-1.5 kg



Allevatore di Formaggi

Dimensions: variable

Producers: dairies in the Val Pellice and surrounding valleys

Whole cheese code: n.d.

Cutted cheese code: n.d.