

Ricotta forte pugliese



Source

- Puglia

Type of milk

-

This is ricotta mixed with a small amount of cream, churned at length and then left to ferment until the cream is smooth and very compact. The production methods are similar to some kinds of Piedmenot 'Bruss'. It is excellent on bread as a snack or an hors d'oeuvre, particularly when accompanied by an equally 'strong' wine.

Organoleptic characteristics

Aspect and texture: rather dense, ivory coloured cream

Taste: piquant, strong and intense, slightly acidic with traces of sheep

Serving suggestions: full bodied, aged, red wines. Apulia round salt biscuits, pasta without tomato sauces.

Technical characteristics

Milk: sheep and cow's milk curd

Production method: artisan

Paste: ricotta' cottage cheese

Salting: dry

Ripening: at least sixty days

Production period: autumn- spring

Fats: 20% F-Dm

Weight: 125 gr

Dimensions: glass jars

Producers: dairies in Lecce (Apulia)



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.