

# Ricotta affumicata calabra



## Source

- Calabria

## Type of milk

- Sheep

Smoked over aromatic wood embers, this cheese is excellent when grated and kept for several months. It is a typical 'reserve' cheese of Calabria.

## Organoleptic characteristics

**Aspect and texture:** hard, yellow paste, dark brown on the outside

**Taste:** intense, with tones of aromatic smoking

**Serving suggestions:** white wines and beer. Blueberry jam, acacia honey. Black rye bread

## Technical characteristics

**Milk:** sheep's milk curd

**Production method:** artisan

**Paste:** ricotta cottage cheese

**Salting:** dry

**Ripening:** at least fifteen days

**Production period:** annual

**Fats:** 10% F-Dm

**Weight:** 0,2-0,3 kg

**Dimensions:** 10 cm diameter, h.10 cm

**Producers:** dairies in Calabria

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.