

Provola dei Nebrodi



Source

- Sicilia

Type of milk

- Cow

Until recently, this cheese was known as 'Provola di Floresta' since the eponymous village on the slopes of Etna is one of its main centres of production. Nonetheless, it also produced in other parts of the Nebrodi Park where the height of the pastures, at over one thousand metres, guarantees a supply of fresh grass throughout the year. It is an exception in Sicily where 'caciocavallo' cheeses are almost always square shaped. Tradition dictates that this cheese's flavour combines well with that of citrus fruits to such a degree that a small unripe lemon was put in the curd to give added flavour during its processing.

Organoleptic characteristics

Aspect and texture: compact, elastic, yellow paste with few holes

Taste: sweet and intense

Serving suggestions: White or young red wines, lagers. Red tomato preserve, orange preserve, hot green tomato preserve. 'Ciabatta' bread.

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: stringy

Salting: in brine

Ripening: at least 15 days

Production period: annual



Allevatore di Formaggi

Fats: 45% F-Dm

Weight: 1-4 kg

Dimensions: 10-15 cm diameter

Producers: dairies from the Nebrodi Park

Whole cheese code: n.d.

Cutted cheese code: n.d.