

Pecorino siciliano DOP



Sheep's milk cheese in Sicily has ancient traditions, already rooted in the arrival of the Greeks on the island. Pecorino Siciliano PDO is made from the milk of sheep of the Pinzirita, Comisana and Valle Belice breeds, which are mainly pasture-fed. In summer production, the paste is more yellow in colour than in winter, when it is whiter. The cheese is made using traditional tools: a tinned copper cauldron heated by a wood fire, a wooden spindle, to break the curd, called "ruotula", and cane baskets, for drying the wheels, called "piacentini" or "vascedde". The version intended for fresh consumption is matured for 20 days. The aged version may have black peppercorns added.

Organoleptic characteristics

Aspect and texture: hard, compact and grainy, ivory or yellow paste. Softer in the fresh versions. A few grains of black pepper or pieces of chilli pepper are sometimes added to the paste

Taste: flavourful, intense and piquant

Serving suggestions: full bodied, aged, red wines. Thousand flower honey. Hot pear and quince chutney. Fresh broad beans, peas and figs. Homemade bread

Technical characteristics

Milk: full fat, raw, sheep's milk

Production method: artisanal

Source

- Sicilia

Type of milk

- Sheep

Brands





Allevatore di Formaggi

Paste: pressed

Salting: dry

Ripening: minimum 4 months

Production period: all over the year

Fats: 50 % F-Dm

Weight: 3 -14 kg

Dimensions: diameter 30 cm, h 10-25 cm

Producers: Sicilian cheese dairies

Whole cheese code: 1113401

Cutted cheese code: 1113404