

Canestrato Pugliese DOP



The name of this cheese derives from the fact that the forms are dried in basket (canestro) shaped containers, the signs of which are impressed on the product. A similar method for producing sheep's cheese was described in the Odyssey.

Organoleptic characteristics

Aspect and texture: hard, compact and grainy, yellow paste. Light coloured rind

Taste: flavourful and piquant

Serving suggestions: Full bodied, aged red wines. Thousand flower honey. Spicy pear and quince chutney. Fresh raw broad beans and figs. Hard, round 'taralli' biscuits from Apulia

Technical characteristics

Milk: full fat, raw or pasteurised, sheep's milk

Production method: artisan and industrial

Paste: pressed

Salting: dry

Ripening: at least two months

Production period: throughout the year

Fats: 38 % F-Dm

Weight: 7 - 14kg

Dimensions: variable

Source

- Puglia

Type of milk

- Sheep

Brands





Allevatore di Formaggi

Producers: dairies in the Foggia and Bari areas

Whole cheese code: n.d.

Cutted cheese code: n.d.