

Ricotta fresca (sheep)



Source

- Sardegna

Type of milk

- Sheep

A brand new fresh product, delicate and cool: Fresh ricotta sheep.

Obtained from the serum of sheep's milk, combines the classic freshness of the product with the sweetness of sheep's milk.

Excellent as a snack summer, as an appetizer, in salads and also as a cake.

Organoleptic characteristics

Aspect and texture: soft and white paste

Taste: sweet and delicate

Serving suggestions: White wines. Blueberry jam, acacia honey. wholemeal bread

Technical characteristics

Milk: serum from sheep's milk

Production method: artisanal

Paste: "ricotta"

Salting: dry

Ripening: absent

Production period: From January to May

Fats: 10% Mgss

Weight: About Kg 1,2

Dimensions: h cm 17, diameter cm 8



Allevatore di Formaggi

Producers: Farmers in Sardinia (Nuoro area)

Whole cheese code: n.d.

Cutted cheese code: n.d.