

# Pecorino affumicato naturale a caglio vegetale



## Source

- Sardegna

## Type of milk

- Sheep

Innovative cheese, manufactured exclusively in Sardinia with use of vegetable rennet made from milk thistle (“*Cynara cardunculus*”) and fungus (“*Rhizomucor miehei*”).

Its aromas are developed and enhanced by a set of combinations: in addition to those already due to the use of sheep’s milk and raw dough, add the flavoring to natural smoking with leaf spot Mediterranean. Finally, and not for lack of importance, the use of vegetable rennet which account for a decided on the development of aromas and flavors in the ripening of the cheese.

The technology “raw paste” finally gives the cheese a compact structure that, with the progress of ageing, it tends to rattle.

## Organoleptic characteristics

**Aspect and texture:** White and compact paste

**Taste:** Decided and lactic acid, stronger with the ageing

**Serving suggestions:** raw porcini mushrooms and arugula, bean soups, green salad, artichokes and extra virgin olive oil, strawberry tree honey

## Technical characteristics

**Milk:** sheep's full-fat



Allevatore di Formaggi

**Production method:** artisanal

**Paste:** raw

**Salting:** in brine with typical salt of Sardinia

**Ripening:** 2 months minimum

**Production period:** all over the year

**Fats:** 43% Mgss

**Weight:** kg 3,4 / kg 4

**Dimensions:** h cm 18, diameter cm 22

**Producers:** Farmers in Sardinia (Nuoro area)

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

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