

# Mustia caglio vegetale



## Source

- Sardegna

## Type of milk

- Sheep

The easiest way to keep the ricotta cheese is salting it: it gives a stable product that can withstand the pure tasting and pairing suggestions in recipes.

The origin of serum from sheep's milk made with vegetable rennet gives to this ricotta a particular elegance.

## Organoleptic characteristics

**Aspect and texture:** hard and white

**Taste:** sweet and balanced

**Serving suggestions:** White wines. Mustard green tomatoes. Olives in brine. White pasta and topped (grated)

## Technical characteristics

**Milk:** Whey sheep from the manufacture of cheese made with vegetable rennet

**Production method:** artisanal

**Paste:** ricotta

**Salting:** dry

**Ripening:** 30 days minimum

**Production period:** all over the year

**Fats:** 10% Mgss

**Weight:** 800 gr about



Allevatore di Formaggi

**Dimensions:** diameter 10 cm, height 11 cm

**Producers:** dairyfarmers of Sassari region

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

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