

Pecorino al tartufo striato



Source

- Emilia Romagna

Type of milk

- Sheep

Pecorino cheese and truffles in this area of Italy are a combination that always works. In this case, the dairyman wanted to recreate a design using the truffle in order to obtain a streaky effect once the cheese is cut.

Organoleptic characteristics

Aspect and texture: round shape, crust treated with oak powder. When cut, a nice streak of truffles appears.

Taste: intense and persistent aroma of truffles, aromatic but not spicy

Serving suggestions: honey, medium-bodied red wines

Technical characteristics

Milk: pasteurized full fat sheep's milk

Production method: artisanal in dairy

Paste: white, compact and striated

Salting: dry

Ripening: about 60 to 90 days and more

Production period: annual

Fats: 33,3% F-dm

Weight: 3 kg about

Dimensions: diameter 20 cm, h. 10 cm

Producers: cheesemaker Emilian Apennines

Whole cheese code: 4500025



Allevatore di Formaggi

Cutted cheese code: 4500026