

# Bonassai di Onifai



## Source

- Sardegna

## Type of milk

- Sheep

The cheese is typically used to be cooked in the pan or on the grill, even grated for culinary uses in recipes, and often even on pizza and focaccia.

## Organoleptic characteristics

**Aspect and texture:** white tending to straw yellow, compact with sparse holes, tender and supple

**Taste:** sweet, slight persistence

**Serving suggestions:** Vermentino di Gallura superiore, pane guttiau

## Technical characteristics

**Milk:** sheep's milk

**Production method:** in a little dairies

**Paste:** soft and elastic with small holes

**Salting:** in brine

**Ripening:** minimum 7 days

**Production period:** seasonal (from december to august)

**Fats:** 26,8% Mgss

**Weight:** 2,5 - 2,8 kg

**Dimensions:** square, L. 20 cm, h. 9-12 cm

**Producers:** farmer of Sardegna area

**Whole cheese code:** 7900115

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