

Ricotta Marzolina



Source

- Puglia
- Sardegna
- Sicilia

Type of milk

- Sheep

The easiest method to keep the cheese consists in salting: it yields a product designed primarily for grating, where it can easily replace the traditional hard cheeses, although the salted ricotta is great eaten alone as well.

Organoleptic characteristics

Aspect and texture: hard, white paste

Taste: Taste: fruity, with intense notes ovine

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

Technical characteristics

Milk: whey from sheep's milk

Production method: artisanal

Paste: "ricotta cheese"

Salting: dry

Ripening: 20 days minimum

Production period: annual

Fats: 10% Mgss

Weight: 0,3 -0,5 kg kg

Dimensions: variables

Producers: cheesemakers from Puglia, Sardegna and Sicilia

Whole cheese code: n.d.



Allevatore di Formaggi

Cutted cheese code: n.d.