

Tuma persa da pascolo



Source

- Sicilia

Type of milk

- Cow

This is the “grazing” version of Tuma persa: it’s produced with milk from animals fed exclusively with grass that gives to the paste its characteristic yellow color, due to the presence of beta carotene in the cheese.

Organoleptic characteristics

Aspect and texture: Yellow-ocher crust. Soft, compact paste with few holes, white to yellow-straw

Taste: Balanced between sweet and spicy, but not salty, with an aftertaste reminiscent of the blue cheeses

Serving suggestions: Bodied and aged red wines. Wildflower honey. Spicy chutney of pears and quinces. Broad beans, peas and fresh figs. Homemade bread.

Technical characteristics

Milk: thermised cow's milk

Production method: artisanal

Paste: pressed

Salting: dry

Ripening: variable

Production period: June-October

Fats: 33,5% Mgss

Weight: 6,5 / 7 kg



Allevatore di Formaggi

Dimensions: h.10/12 cm, d. 28/30 cm

Producers: artisanal cheesemakers of Sicily

Whole cheese code: 28 00012

Cutted cheese code: 28 00013