

Tuma Persa



Source

- Sicilia

Type of milk

- Cow

The rind of the cheese is initially yellow-ocher color. It becomes darker after treating the crust with oil and ground pepper.

Tuma Persa is produced only in the area of Castronovo di Sicilia (PA).

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: October-June

Fats: 36% Mgss

Weight: 7-9 Kg

Dimensions: d. 28-30 cm, h 10-13 cm



Allevatore di Formaggi

Producers: artisanal cheesemakers in Castronovo area

Whole cheese code: 2800004

Cutted cheese code: 2800007