

Pecorino stagionato pepato Cedrino



Source

- Sardegna

Type of milk

- Sheep

From Sardinia (Cedrino is the name of a river that flows in the province of Nuoro, where this pecorino cheese is made) a novelty in sheep's milk. The pepper (in large grains) is added to the curd in order to be compacted with the dough and give a touch of taste to the sweetness of the sheep's milk.

Organoleptic characteristics

Aspect and texture: Wheels striped in rind, with yellow-brown color

Taste: Sweet with notes of flavor due to seasoning and black pepper

Serving suggestions: Full bodied red wines, rum, strawberry tree honey, wholemeal bread

Technical characteristics

Milk: sheep milk, whole, pasteurized

Production method: Artisanal

Paste: white half-cooked

Salting: Dry

Ripening: 30 days minimum

Production period: All over the year

Fats: 47% Mgss

Weight: About 15/20 kg

Dimensions: Diameter 32 cm, height 12/15 cm

Producers: Farmer from Nuoro area



Allevatore di Formaggi

Whole cheese code: 7900101

Cutted cheese code: 7900102