

# Pecorino Morbido caglio vegetale



## Source

- Sardegna

## Type of milk

- Sheep

Reinterpretation in a modern key, in the wake of the great tradition of Sardinian sheep's milk. This soft pecorino is born, strictly from raw milk, coming from animals of extensive pastoralism, with the use of vegetable rennet obtained from thistle flower. from a hard paste with elastic structure and sweet notes, deriving both from the use of sheep's milk and from vegetable rennet.

## Organoleptic characteristics

**Aspect and texture:** Truncated cone-shaped form with two horizontal bases

**Taste:** Marked flavour of sheep, with a softened tone thanks to the presence of vegetable rennet

**Serving suggestions:** Full-bodied red wines. Spicy mustard with pears and quince. Carasau bread

## Technical characteristics

**Milk:** sheep, raw milk

**Production method:** artisanal

**Paste:** hard, half-cooked

**Salting:** dry

**Ripening:** 60 days minimum

**Production period:** November-July

**Fats:** 44% MGSS



Allevatore di Formaggi

**Weight:** about 3,5 Kg

**Dimensions:** d 22 cm, h 18 cm (about)

**Producers:** farmer from Nuoro area

**Whole cheese code:** 1113345