

Grande formaggio di pecora Sardegna



Source

- Sardegna

Type of milk

- Sheep

This is a Sardinian pecorino cheese, cooked, coagulated with calf rennet. The flavor highlights the scent of the Mediterranean pastures on which they feed the sheep. Was established with the intent to use all substances present in milk, essential for our body, thus improving the nutritional aspect and in particular, one linked to the digestibility of fat and milk protein. During his long ripening occurs a strong proteolysis and lipolysis: both proteins that fats are broken down into smaller organic molecules, making the product easy assimilation by the body and easier to digest. In addition to the low salt content and the large content of calcium lactate, it is recommended in any diet food, as in that of hypertensive, but also to strengthen the skeletal system and prevent osteoporosis.

Organoleptic characteristics

Aspect and texture: yellow paste semi-hard or hard and look slightly

Taste: intense and spicy

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Serving suggestions: Bodied red wines and aged. Beans and peas.

Oranges and figs. Quince chutney. Bread "Carasau"

Technical characteristics

Milk: sheep whole milk

Production method: artisanal



Allevatore di Formaggi

Paste: pressed and cooked

Salting: dry

Ripening: 16 to 24 months

Production period: from December to July

Fats: 35-40% Mgss

Weight: 14 kg to 16 kg about

Dimensions: h 16 cm, l 32 cm

Producers: dairies in Sardinia

Whole cheese code: n.d.

Cutted cheese code: n.d.