

Ricotta



Source

- Lombardia

Type of milk

- Cow

Il tipo più noto di ricotta italiana, originaria del Lazio ma ormai diffusa in tutta la penisola. Le lavorazioni artigianali devono essere consumate rapidamente perché, essendo prive di conservanti, tendono a inacidire in fretta.

Dal 2005 è riconosciuta la dop “Ricotta Romana”, prodotta esclusivamente da siero di latte ovino e nel solo territorio della Regione Lazio

The most well known Italian ricotta was originally made in the Lazio region but is, by now, widespread throughout the peninsula. Artisan products must be eaten quickly since they have no preservatives and tend to acidify rapidly.

Organoleptic characteristics

Aspect and texture: very soft, granulose, white paste, weeping serum

Taste: delicate, fresh and milky

Serving suggestions: Sweet white wines, sweet liqueurs. Blueberry jam, marmalade, acacia honey. Flakes of chocolate, sugar, cinnamon and coffee powder

Technical characteristics

Milk: cow's milk curd

Production method: artisan

Paste: 'ricotta' cottage cheese



Allevatore di Formaggi

Salting: none

Ripening: none

Production period: annual

Fats: 10% F-Dm

Weight: 1.2 – 1.5 kg

Dimensions: variable

Producers: dairies from a variety of Italian regions

Whole cheese code: n.d.

Cutted cheese code: n.d.