

Erborinato di pecora



Source

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Type of milk

- Sheep

A fairly recent production having much in common with French Roquefort, although with rather less blue marbling and salt content resulting in a somewhat softer and more delicate flavour.

Organoleptic characteristics

Aspect and texture: compact, yellow paste with holes and bluish marbling

Taste: strong and intense with traces of sheep and penicillin

Serving suggestions: Full bodied, aged, red wines, sweet and liqueur wines. Hot, Italian fruit chutney, red onion preserve. Rye bread.

Technical characteristics

Milk: full fat, sheep's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 60 days

Production period: throughout the year

Fats: 45% F-Dm

Weight: 3-4 kg

Dimensions: 15 cm diameter, h. 15 cm.

Producers: artisan dairies

Whole cheese code: 98SLL02



Allevatore di Formaggi

Cutted cheese code: n.d.