

## “Crosta Oro Mini” – Pecorino Mini Golden Crust

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This mini-sized cheese was initially sold at Christmas and Easter because it makes a great practical gift. It is now produced all year long thanks to its smaller size.

The “Crosta d’Oro” brand name is exclusively ours, it is a registered and patented trademark to protect this cheese we consider important. It makes an ideal gift and can be offered in a food basket, at picnics, and great for small families that do not wish to buy a whole regular sized pecorino and prefer a size they can use quickly.

**Ingredients:** pasteurised sheep **MILK**, live milk enzymes, rennet and salt. Rind surface is treated with olive oil sludge.

**Weight:** Approximately 0.5 Kg.

**Packing:** without wrapping.

**Shelf life of packed product:** 180 days.



**ALLERGENS:** **MILK** and **MILK** protein

### **Cheese characteristics:**

**SHAPE:** rounded, almost spherical.

**EXTERNAL FEATURES:** the rind is quite definite, hard and almost smooth with the usual markings of the draining moulds on the sides. Dark golden brown with some black spots in the cracks.

**INTERNAL FEATURES:** the paste is dry and chalky in texture, white to very pale yellow and has a very thick undercrust, due to the colour of the rind itself. It can have small eyes with an irregular pattern.

**ODOR:** sheep and barn scents, yet delicate with hints of vegetation, hay and nuts.

**FLAVOUR:** balanced, slightly piquant and salty, is crumbly when eaten. Great persistence.

**Availability:** all year.

**Food Pairing:** we strongly recommend trying it with heather honey, Chianti gelatine and pickled green tomatoes.

**Wine Pairing:** It goes well with either white or red wines as long as they are good and structured.

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