

“Piparellino” – Little Pecorino Cheese aged

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This cheese is small and mainly sold at Christmas and Easter because it makes a great gift, either alone or in a food basket. It is also perfect for small families who love cheese and do not want to purchase a big piece. It can be started and eaten in the same meal.



Ingredients:

pasteurised sheep **MILK**, live milk enzymes, rennet and salt.

Weight:

Approximately 0.4 Kg.

Packing: without wrapping.

Shelf life of packed product: 120 days.

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

Cheese characteristics:

SHAPE: cylindrical, the flat surfaces are about 8 cm wide, the slightly rounded sides are about 4 cm thick and the edges are not sharp.

EXTERNAL FEATURES: the rind is hard, slightly moist and wrinkled; it has a light brown colour with darker shades.

EXTERNAL FEATURES: the paste is ivory white and chalky, it tends to break when cut and crumbles when touched.

ODOR: dairy and cooked butter scents as well as a hint of nuts and green walnuts.

FLAVOUR: it is salty and sweet, of medium intensity and crumbles in the mouth. Medium persistence.

Availability: only at Easter and Christmas time.

Food pairing: we suggest serving it on a cheese platter or as antipasto along with cold cuts. It is also great with the soft and smooth Doyenne du Comice pears as well as with nuts, raisins, pine nuts and walnuts.

Wine pairing: with red wines that are not very full bodied and low in alcohol.

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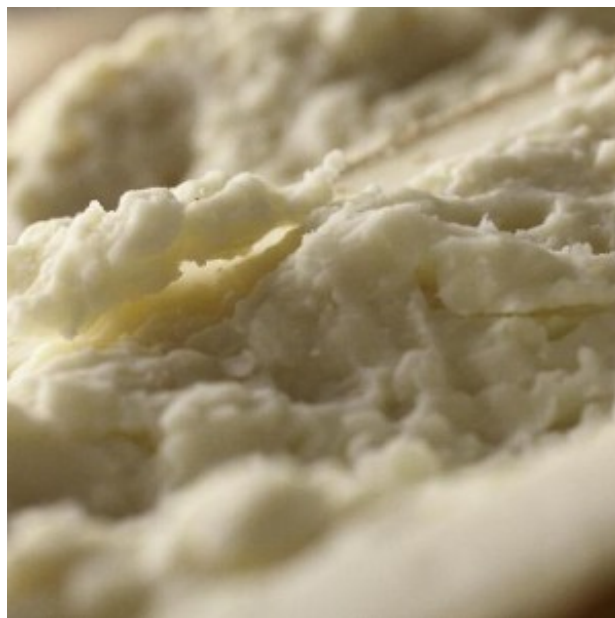
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