

SEMI AGED CHEESE TUMARRANO 'MIXED MILK'



CODE	21436
COUNTRY OF ORIGIN	Italy, Sicily
TYPE OF MILK	Sheep's milk Cow's milk
WEIGHT	13 kg approx

A Sicilian cheese made with pasteurised sheep's and cow's milk

DESCRIPTION	A Sicilian cheese made with pasteurised sheep's and cow's milk
APPEARANCE	The rind is semi hard with the pattern of the basket (canestro) the cheese is made in. The pasta is compact and its colour is white
TASTE	Full of the palate, buttery, strong and pleasant while the aftertaste is long, buttery, round with strong hints of herbs from the Sicilian land
MATURING	At least 3 months
PRODUCER	Cooperativa Agricola Tumarrano - Cammarata (AG) - Sicily
CURIOSITY	Cooperativa Agricola Tumarrano is located in Cammarata (AG) in the heart of Sicily. It was founded in 1971 with the aim to support the small sheep and cattle breeders of the area. In 2009 the Cooperativa started the production of fresh Ricotta and semi matured and matured Pecorino and Canestrato cheeses, all exclusively made from the milk collected from their farmers. Today the Cooperativa counts for 60 members that provide mainly milk from the Sarda sheep, one of the greatest Italian sheep for cheese making. Due to its golden and rich colour Pecorino Tumarrano has been called 'The Gold of Cammarata' a term used also by the President of the Cooperativa, Mr Francesco Madonia
SUGGESTIONS	Excellent companion to pasta dishes finished with tomato sauce. Unique also as a table cheese that calls for massive red wines