

CREMA DEL PASTORE



CODE 31539

COUNTRY OF ORIGIN Italy, Sardinia

WEIGHT 200 g

Cream made with a mix of pecorino and sheep ricotta

DESCRIPTION	Pecorino cheese and ricotta cheese
APPEARANCE	It has a smooth and velvety appearance, ivory white in colour
TASTE	On the palate, it is sweet and convincing, with well-balanced salt and very subtle animal notes
PRODUCER	CAO Formaggi - Fenosu (OR) - Sardinia
OUR SELECTION	C.A.O. Formaggi is a cooperative society comprising 700 members, founded in 1966. The cooperative was established with the aim of bringing together a group of farmers to process the milk produced on their respective farms and to excel in the production of exquisite cheeses with high- quality standards
CURIOSITY	The entire production of C.A.O. Formaggi comes exclusively from the processing of sheep's milk. The milk cycle is meticulously controlled at every stage and adheres to high quality standards
SUGGESTIONS	The possibilities for using Crema del Pastore are numerous: we can use it as a base for crostini, in dollops on a pizza or focaccia paired with artichokes. Alternatively, we can mix it with mashed potatoes and Truffle Parmesan Cream for an unconventional croquette