

# PECORINO ALLA SALICORNIA



<b>CODE</b>	46924
<b>COUNTRY OF ORIGIN</b>	Holland
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	4 kg approx

Pecorino cheese enhanced with samphire, which adds a pleasant saltiness

<b>DESCRIPTION</b>	Cheese produced in the Netherlands from sheep's milk, sourced from animals grazed on the island of Terschelling in the north of the country
<b>APPEARANCE</b>	The rind is smooth with the visible presence of samphire mixed into the initial milk; the paste is typical of a young Pecorino
<b>TASTE</b>	Sweet and savory; the salty contribution from the samphire is playful and enjoyable
<b>MATURING</b>	At least 30 days
<b>PRODUCER</b>	Fromagerie L'Amuse - IJmuiden - Holland
<b>OUR SELECTION</b>	A few kilometers from Haarlem, west of Amsterdam in the Netherlands, lies Fromagerie L'Amuse. Renowned for its knowledge and selection, it is also famous thanks to Betty, a legendary figure in the world of cheese. Over the years, she has written books, appeared on television shows, collaborated with Michelin-starred chefs, and even served royal families. Founded in 1989, L'Amuse stands out for its direct imports from small producers and distributors, offering a highly diverse selection, as well as in-house cheese aging in its own facilities
<b>CURIOSITY</b>	Samphire, or sea asparagus, is a wild plant that naturally grows on the island of Terschelling, close to the sea. The sheep are fond of it due to its natural saltiness. The name of the producing company, "De Zeekraal," means "samphire" in Dutch
<b>SUGGESTIONS</b>	Great to eat in a fresh salad, finely grated over white fish, and paired with a high-fermentation Weizen beer