



Cod.: 00160

“Il giovane” – The Young Pecorino cheese fresh

Our pecorino cheese, which is always fresh by nature, could also be defined as a cream of pecorino. This is because it develops a creamy consistency if kept at room temperature.

We can describe its production as follows: after the cheese is obtained from fresh sheep milk, it is refrigerated at 4° C. Once it arrives at the cheese factory, the pasteurizing procedure takes place (65 °C x 20 min). Subsequently, the cheese is cooled until it reaches a coagulation temperature of 36° C with addition of liquid animal rennet. The cheese curdles in 6-32? and it hardens in 11-32 min. Once the curd ripens, it is cut into small pieces the size of corn grains and emptied into draining moulds.

The salting takes place once the cheese is dry and it is carried out by hand. Each piece is turned over 4 times starting from the first day of preparation.

Finally, a light ageing process, which ranges from 7 to 15 days or more, takes place at room temperature and controlled humidity. This depends on the period and desired “abbucciatura” (skin consistency).

In 2014 it placed third in the fresh pecorino category at national competition Trofeo San Lucio

Category

Cheese
Refined
Soft Cheese - Fresh

Unità di misura / Unit of measurement / Unité de mesure:
Kilo

Tipo di confezione / Package Type / Type d'emballage:
Without wrapping

Type of milk

Sheep

Peso per confezione / Weight per piece / Poids par pièce:
approx. 1200 grams

Milk treatment

Pasteurized milk

Confezioni per collo / Pieces per box / Pièces par colis:
2 shapes

Availability

Almost always available
Seasonal

Conservazione / Storage conditions / Conservation:
Refrigerate from 0°C to +4 °C

Rennet

Animal

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +4°C

Edible crust

Edible

Durata del prodotto / Product life in sealed package / Durée du produit emballé:
60 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 shape

Award-winning cheese

Awards