



Pecorino Afficato

Cod.: 00182

Sheep cheese aged in terracotta jars with fig leaves

Now known for having unusual names or however "transgressive" in this case the name goes back to the fact that we refine this pecorino under fig leaves from here precisely becomes afficato. Obviously those who expect to find the sweet sensation or the taste of figs are disappointed, for the fact that using the leaf for aging we do not find at all the characteristic of the fruit, indeed ... the leaf gives a slight bitter part, which characterizes the cheese especially in the undercrust, but remains sweet and slightly savory, with a slight acid note inside.

This cheese is only available in certain seasons of the year and in any case very particular, with a characteristic and enveloping taste.

Ingredients:

Pasteurized sheep **MILK**, live milk enzymes, rennet, salt, treated with fresh fig leaves.

Allergens: Milk and milk derivatives

Category:

Cheese, Refined, The alchemies

Milk:

Sheep

Milk treatment:

Pasteurized milk

Availability:

Limited/Rare, Seasonal

Milk origin:

Italy

Unit of measurement:

Kilo

Package Type:

Vacuum

Weight per piece:

approx. 1,3 Kg

Pieces per box:

4 shapes

Storage conditions:

Refrigerate from +2 Â°C to +6 Â°C

Transportation:

Refrigerated from +2Â°C to +6Â°C

Product life in sealed package:

approx. 90 days

Minimum order quantity:

1 shape

Average nutritional values

per 100g of product

Energetic value:	379 kcal / 1573 kJ
Fat	29 g
of wich saturated fatty acid	20 g
Carbohydrates	3,5 g
of wich sugars	0,0 g
Proteine	25 g
Salt	1,5 g