



Cod.: 00184

“Buhaio” – Pecorino RESERVE refined with fennel

This is certainly not a traditional cheese, in fact, has born from the desire of the refiner to go inside the cheese and try to modify both the structure and the pasta, always creating and inventing new cheeses that help to give new emotions. The name is cute, born from that characteristic Tuscan vernacular that we do not want absolutely never go far from (indeed, rebranded our origins) and it means several things ... that this cheese is drilled with needles, fennel flowers are added with their intense aroma... they will do the rest. The taste is enveloping and persistent, and very appetizing ... “pimp” because you will never be bored. The crust is good to eat, so those who want will eat it, and will find a beautiful and pleasant feeling of fennel.

In 2016 he won the silver medal in the competition Trofeo San Lucio in the category ‘aged sheep cheese’. At the “Stupor ed Emozione” contest reserved only for cheese refiner, it placed first in the category of semi-hard cheese.

Category

Cheese
Refined
The alchemies

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

Tipo di confezione / Package Type / Type d'emballage:
Vacuum

Type of milk

Sheep

Peso per confezione / Weight per piece / Poids par pièce:
approx. 3 Kg

Milk treatment

Pasteurized milk

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

Availability

Limited/Rare
Seasonal

Conservazione / Storage conditions / Conservation:
Refrigerate from +2 °C to +6 °C

Mezzo di trasporto / Transportation / Transport:
Refrigerated from +2°C to +6°C

Rennet

Animal

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
approx. 90 days

Edible crust

Edible

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

Award-winning cheese

Awards