Codice prodotto: 00187

## "Scoiattolino" - Little Squirrel Pecorino refined with hazelnuts

Sheep's cheese, compared to the others of small size, but of great aromatic thickness. From a friendship, but above all from the desire to always create something unique and different from the usual, was born this particular cheese aged in the "chaff" of Piedmontese hazelnuts
What is the chaff? First of all, a specific one on hazelnuts, as it is the Tonda gentile delle Langhe also known as Piedmont Hazelnuts PGI produced by the Papa dei Boschi Company in the province of Cuneo. The "chaff" is the waste from the sieve after roasting and grinding the hazelnuts to obtain the hazelnut paste, this waste is larger pieces of hazelnuts and the perisperma or the thin brown film that covers the hazelnut, as well as the essential oil of hazelnut.

This ingredient, which for us is certainly not a waste, is used to refine the crust of our little pecorino, therefore called Scoiattolino, as we know that squirrels are greedy for walnuts and hazelnuts.

The result is a cheese with a balanced taste given the harmonization obtained of the ingredient added with the cheese, to be appreciated at every bite
The rind is edible, indeed it must be eaten in order to appreciate the characteristics conferred by its refinement.

| Categoria |  |
| :---: | :---: |
|  | Unità di misura / Unit of measurement / Unité de mesure: |
| Cheese | Kilo |
| Refined |  |
| The alchemies | Tipo di confezione / Package Type / Type d'emballage: Vacuum |
| Tipo Di Latte |  |
| Sheep | Peso per confezione / Weight per piece / Poids par pièce: approx. 500 grams |
| Reperibilita | Confezioni per collo / Pieces per box / Pièces par colis: 5 shapes |
| Limited/Rare |  |
| Seasonal | Conservazione / Storage conditions / Conservation: Refrigerate from $+2^{\circ} \mathrm{C}$ to $+6^{\circ} \mathrm{C}$ |
| Caglio |  |
| Animal | Mezzo di trasporto / Transportation / Transport: Refrigerated from $+2^{\circ} \mathrm{C}$ to $+6^{\circ} \mathrm{C}$ |
| Edibilita Crosta Edible | Durata del prodotto / Product life in sealed package / Dureé du produit emballé: <br> approx. 90 days |
|  | Ordine minimo / Minimum order quantity / Commande minimum: 1 shape |

