

PECORINO SARDO

A matured, deep, rich flavoured hard cheese made from the milk of Sardinian sheep.

PLU: 712

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Sheep - Hard (NHR)	Type of Milk:	Sheep
Country:	Product of Italy	Pasteurisation:	Pasteurised
Region:	Sardinia	Rennet:	Traditional
Approx weight:	2 Kg	Style:	Hard
Accreditation:	PDO	Flavour:	Rich and nutty
Rec. Drink:	Valpolicella	Rind:	Natural
		Own Milk:	Yes

Commentary

Pecorino Sardo is a firm cheese, (also known as Fiore Sardo) from Sardinia, Italy which is made from the milk of the Sardinian sheep.

It is a Protected Designation of Origin (or DOP) cheese, which means it has to be made to a particular recipe in a specific geographical region. It is a hard cheese made from fresh whole sheep's milk which is curdled using lamb or kid rennet. The mixture is poured into moulds that will give the cheese its characteristic shape and after a brief period immersed in brine, the moulds are lightly smoked and left to ripen in cool cellars in central Sardinia. The average weight of the finished product is 3.5 kilos: sometimes a bit more, sometimes a bit less depending on the conditions of manufacture.

The rind varies from deep yellow to dark brown in colour and encases a paste that varies from white to straw-yellow. The sharpness of the flavour depends on the length of maturation and is different from its more famous cousin, Pecorino Romano as Sardo is richer while Romano is much more biting and salty. Pecorino Sardo is delicious in applications where the Romano would overpower, such as in pesto or with fruit.

Technical Specification

Ingredients: Ewes' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of Italy

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1646kJ
	(kcal)	397kcal
Fat		33.0g
of which	saturates	18.5g
Carbohydrates		<0.5g
of which	sugars	<0.5g
Protein		25.0g
Salt		4.55g