

Smaf Ltd

451/A, South Circular Road
Rialto, Dublin 8, D08KVA0



Authentic Semi-Matured (AL 3 Months) Pecorino Cheese Of Italy, Calabria



www.smaf-ltd.com

Quick Details

- Processing Time: Depending on destination Port: Any port of Italy Supply Ability: 2 Pallets Per Week Brand Name: Smaf Ltd

Semi-matured Pecorino cheese, mainly produced with the milk of January and left to be matured at least for 6 month. Especially fragrant, the interior is strawcoloured and slightly holed. Pieces per box 4. Box weight 12 Kg. Boxes per pallet 40. Pieces per pallet 160. Shelf life 180 days. Maturing: 3 months.

Generally, Calabrian semi-matured pecorino cheeses are referred to as "semi-stagionato" ("semi-seasoned" or "non-aged"). They have a softer texture and milder cream and milk tastes. Further, it is usual in Calabria, also Pecorino Pepato (literally, "peppered Pecorino"), to which red pepper corns are added. Today many other additions are made, for example walnuts or rocket or tiny pieces of white or black truffle. But a typical example of sweet (fresh) or semi-seasoned Calabrian Pecorino is the cheese of Mount Poro, another is the Crotonese Pecorino cheese; in both cases, pure sheep cheese with a 4 month seasoning and a spicy flavour. Generally, of the six main varieties of Pecorino, all of which have Protected Designation of Origin (PDO) status under European Union law, Pecorino Calabrese ("Monte poro" and "Crotonese") is probably the less known outside Italy. It is common that important export markets mostly deal with Pecorino produced on the island of Sardinia, while are less known the other mature PDO cheeses, like: Pecorino Toscano, Pecorino Siciliano (or Picurinu Sicilianu in Sicilian) from Sicily, Pecorino di Filiano from Basilicata, Pecorino Crotonese (from Crotona in Calabria). Instead, in many Italian recipes you can find such cheese and a good Pecorino Stagionato. It is often the finish of a meal, served with pears and walnuts or drizzled with strong chestnut honey. Pecorino is also often used to finish pasta dishes.