

PEPERONCINO

CHILLI PEPPER, SPICY SHEEP CHEESE

Soft table cheese, made with sheep's milk, with the addition of flaked chili, which gives the product a pleasantly spicy taste.

Production area: Sardinia

Ingredients: sheep's milk, rennet, salt, natural enzymes, flakes of chili.

Salting: in brine.

Maturing: 20/30 days.

Weight: 1,8/2,2 Kg.

Shape: cylindrical, striped.

External aspect: yellow slim soft, striped.

Type of texture: pale white/yellow, soft with little holes.

Taste: aromatic, spicy.

Shelf life: 12 months.

Storage temperature: +4/+8 °C.

ALL THE PLEASURE
OF A CHEESE WITH
A STRONG FLAVOR



Dimensioni:
20 x 8 cm circa

Fanari