

Recognized Sicilian historical product by Regional Decree dated 28th December 1998



INGREDIENTS:

Mixed full-cream raw milk (85% cow and 15% goat) curdled with kid rennet, salt.

OTHER CHARACTERISTICS:

- Shape:** Cylindrical with flat sides shaped in a typical basket called “canestro”. Sometimes
- Weight:** Variable, usually between 10 and 15 Kg
- Crust:** Yellow-earth colour toward amber after long aging
- Paste:** Hard, compact, straw yellow coloured.
- Taste:** Spicy and aromatic
- Origin:** Sicilia, western Nebrodi mountains, area of Mistretta municipality

Table cheese, used also for cooking or grating

Hard paste cheese, produced and aged in a handmade way. It must be left to ripen for at least 6 months