

## PECORINO TOSCANO DOP CHEESE



Tuscan cheese is a hard cheese made from raw sheep's milk, has a cylindrical shape and weighs from 1 kg to 3 kg.

The bark varies from straw to brown and can reach black and among pecorinos is the smallest and the one with the fastest maturation.

When young, Tuscan pecorino cheese is fruity, aromatic, with a flexible texture and a nut and caramel flavor.

The cheese can be grated and served in pasta or risottos, in the preparation of sauces and in salads where it is grated in the thickest part of the grater.

In Sicilian cuisine it is used in the preparation of classic and delicious fresh sardines stuffed with a paste of garlic and pecorino and marinated in bay leaves.