

## PECORINO ROMANO DOP CHEESE



In the region of Lazio is the unmistakable roman ricotta or roman pecorino. The interior is dense and grainy compared to the known fresh ricotta and is also widely used for making sweets because it has a delicate flavor that accepts both salt and sugar.

Roman pecorino is as old as the Italian capital and is produced from the raw milk of sheep raised in the production area protected by the PDO consortium and is shaped like a drum weighing 22 kg to 33 kg,

The cheese is hard and very tasty and the rind is hard and smooth and has a color that varies with the age of the cheese, starting with straw and going from light yellow to dark brown. The texture of the cheese is grainy.

Roman pecorino takes 8 to 10 months to mature, a period that develops its salty and spicy taste, which becomes increasingly robust as it grows older.