



3 PECORINI

Four Recipes to Make the Most of Your Pecorino Cheese

New York, NY, June 22, 2018 – From extraordinary sheep come some of Italy’s oldest and most beloved cheeses. Name after the word *pecora* or sheep in Italian, Pecorino cheese is 100% made with whole sheep’s milk following ancient techniques. Versatile and easy to pair, Pecorino Romano, Pecorino Sardo and Fiore Sardo are set to elevate anything you’ll pair up with them. Give these recipes a try to add an idyllic touch of Sardinia to your summer festivities. Alla vostra!



French Toast with Pecorino Sardo Dolce PDO, Peppers, Honey and Olives

If you are looking for the perfect snack to pair with a delicious glass of dry white wine, look no further with this delicious French toast covered with Pecorino Sardo Dolce, drizzled with pepper honey and olives. Pecorino Sardo Dolce PDO cheese has a smooth, thin, white or pale straw-colored crust and offers a delicate, aromatic and slightly acidulous taste.

Read the full recipe [here](#).

Quiche with Pecorino Sardo Maturo PDO, Ricotta and Broccoli

Add a taste of Italy to your lunch or picnic in the park with this quiche full of the intense and sharp taste of Pecorino Sardo Maturo PDO. This recipe pairs perfectly with a glass of red wine, smooth and medium-bodied like Cannonau or Brunello di Montalcino.



Read the full recipe [here](#).

#PECORINOSARDOFACTS

The first versions of Pecorino Sardo, the Rosso Fino and the Affumicato, were cheeses made from raw milk or from milk heated with red-hot stones. Over the centuries, production methods used throughout Sardinia were continuously improved, up until the point of PDO recognition. Today, the Pecorino Sardo is unanimously considered one of the emblems of excellence of its area of origin.



Spaghetti with Basil, Almonds and Pecorino Romano PDO Pesto

There is nothing so classic as Italian pasta, topped with Pecorino Romano PDO. Pesto sauces need hard, salty, aged cheeses so Pecorino Romano PDO is the perfect condiment to get started. This quick and easy recipe will please your family and friends, even lactose-intolerant relatives as Pecorino Romano is naturally “lactose free”. Serve with a glass of a bright and fresh white wine.

Read the full recipe [here](#).

#PECORINOROMANOCHEESEFACTS

Pecorino Romano does not refer to the city of Rome but to the Romans, who were already making this cheese 2,000 years ago.

Pecorino Romano was one of the first Italian cheeses to enjoy national and international popularity.

Currently about 20,000 tons of Pecorino Romano are exported each year, 90% of which goes to North America.





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Italian Style Crudites Salad with Fiore Sardo PDO

Dry to the touch and hard, friable and grainy on the tongue, Fiore Sardo PDO bursts with flavor and intense aromas of leather and spices. This excellent table cheese can also be served sliced on a crudites salad to make a fresh appetizer this summer. Less aged Fiore Sardo pairs well with young red wines such as Cannonau while the more matured version can be served with Malvasia di Bosa DOC.



Read the full recipe [here](#).

#FIORESARDOFACTS

The name Fiore Sardo is said to derive either from the use of a coagulant obtained from a flower, most likely the thistle, or from the use of wooden stamps molded with an engraved flower on the disk that until recent times served to distinguish and decorate the cheese.

About 3 Pecorini

The *3 Pecorini* US campaign aims to promote 100% Italian sheep milk cheeses that have been produced for centuries. The *3 Pecorini* includes Pecorino Romano, Pecorino Sardo and Fiore Sardo, cheeses with a Protected Designation of Origin (PDO) label that certifies their highest quality and guarantee their territory of origin. The campaign, which aims to protect, promote and enhance Pecorino cheese abroad, is funded and supported by the region of Sardinia and three Consortiums: Consortium for the protection of Pecorino Romano PDO, Consortium for the protection of Pecorino Sardo PDO, Consortium for the protection of Fiore Sardo PDO.

HOW TO RECOGNIZE A REAL PECORINO PDO CHEESE

Pecorino PDO cheeses bear on their rinds a set of different labels designed by each Consortium to protect them from imitations and usurpations. To ensure you are buying a certified Sardinian PDO sheep's milk cheese, always look for the European PDO red and yellow logo and the specific logo of the Consortium.

For more information, please visit:

<https://www.instagram.com/3pecorinicheese/>

<https://www.facebook.com/3pecorinicheese/>

<http://usa.3pecorini.com/>

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