

# PECORINI PDO

## PRODUCTION METHODS



### STEP 1: START WITH HAPPY SHEEP



## HAPPY SHEEP MAKE DELICIOUS CHEESE!

### STEP 2: VARIATION IN PRODUCTION PER CHEESE



#### Pecorino Romano PDO

- 100% fresh full fat sheep's milk.
- Whole Sheep's milk is heated and then mixed with an added ferment, called scotta innesto, daily prepared according to a method that passed down through centuries.
- The milk is curdled at a temperature of approximately 40°C using a lamb rennet paste, derived from animals on farms located exclusively in the same area of production.
- Mixture is brought to 45-48degrees C and then pressed in a hot and humid environment.
- Shaped into tall cylindrical shape with light ivory and straw yellow color, with a weight between 20 and 35 kg.
- The cheese is formed by using imprinting belts that create marks across the heel : very important to recognize the real Pecorino Romano PDO.
- The Pecorino Romano PDO matures at least for 5 months (for table cheese) and for 8 months (for grating cheese).



#### Pecorino Sardo PDO

- 100% Full-fat milk from Sardinian ewes.
- Begins by adding autochthonous lactic acid ferments to whole sheep's milk.
- Then the milk is curdled with calf rennet which is broken down into carrying sizes depending on style.
- Cheese partially cooked and molded into shape depending on style.
- One way is discharged, the cheese undergoes different maturation procedures depending on style.
- Dolce: Aged 20-60 days Cylindrical shape. White or pale yellow, thin rind as a result. Compact, soft and spring texture. Does not exceed 2.5kg in weight.
- Maturo: Minimum 2 months aging. Cylindrical shape. Darker, smoother surface than dolce cheese. Texture is hard and compact with sparse holes. Weight from 3-4kg.



#### Fiore Sardo PDO

- 100% fresh Sheep's milk from a single flock of Sarda's sheep milk.
- Freshly drawn milk is poured into copper cauldrons and curdled at a temperature of 35C.
- After 20-30 minutes the curd is broken down and gathers at the bottom of the cauldron. Curd is then gathered and molded into traditional shape of pischeddas - a truncated cone.
- Once firm enough, cheese is aged 24 hours and then salted and brined for 8-12 hours per kg.
- Wheels then positioned on shrubs, usually next to a fire, where they are dried and smoked for approximately 2 weeks.
- Average wheels weighs 7 pounds and has a thin, firm, wrinkled crust that is brown or grey in color.
- Cheese inside is white, straw yellow, or amber.
- The above technique is the same used since the dawn of cheesemaking.

### STEP 3: ENJOY!



For more information: [3pecorini.com](http://3pecorini.com)

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