

Cheese Room

RICOTTA SALATA



Code: CHE-1831701

Ricotta Salata is a dried, salty, aged sheep's milk cheese from Sicily. Ricotta means re-cooked and Salata means salted. It is sometimes called Ricotta secca, or Ricotta Pecorino. The cheese is made from the whey part of the sheep milk and is very white.

Ricotta Salata is made from fresh ricotta that has been pressed, salted and aged for at least 90 days, the result is a firm cheese, ideal for grating and often used in salads or pasta dishes.

Country:

Italy

Region:

Sicily

Type of milk:

Sheep's milk

Weight:

2 kg approx