

Traditional Sicilian Cheese Assortment



SUPC# 5934074 "GABRIELLA" 5 - CHEESE ASSORTMENT FROM SICILY 5/2# AVG

PRIMOSALE W/GREEN OLIVES – It is the oldest cheese made in Sicily, made exclusively from sheep's milk and sold all over Italy. When fresh it is excellent over salads or with a drop of extra virgin olive oil, middle aged it is perfect as an appetizer.

PRIMOSALE W/WALNUTS – It is the oldest cheese made in Sicily, made exclusively from sheep's milk and sold all over Italy. When fresh it is excellent over salads or with a drop of extra virgin olive oil, middle aged it is perfect as an appetizer.

RAGUSANO D.O.P. - Ragusano cheese has been made in Sicily since the XIV Century. It is a cow's milk "Pasta Filata" type cheese and Sicily's most prestigious. In the first 3 months of aging the taste is sweet, light and smooth. It then turns to a Piquant Provolone style flavor.

PIACENTINO SAFFRON PEPATO – The Piacentino is a cheese made from sheep's milk. It is only made in some Sicilian counties close to Enna, in small farms where the tradition is handed down from father to son. The peculiar ingredient is the saffron that the cheese-maker adds to the milk and rennet, along with a sprinkling of whole black peppercorns.

CACIOTTA PALERMITANA - This particular Sicilian cheese has a unique oval shape with a knob on top to hang during aging. It is made from cow's milk and its aroma is fresh. The taste is sweet and turns stronger as the cheese ages. The cheese is also known as Provolone, Scarmozze or Caciocavallo in some other Regions.

Good things
come from
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