



STELLA'S
P A N T R Y

Cacio di Bosco Truffle Pecorino

Pronunciation: catch-oh dee boss-co

Origin: Tuscany, Italy

Milk Source: Pasteurised Ewe

Rennet Type: Animal

Style: Semi Hard

Size: 2kg wheel

Approximate Age: 12 months



Smooth nutty ewe's milk cheese perfectly balanced with aromatic white truffle. Tuscan Pecorino tends to be much gentler in flavour than Southern styles. Tuscan Pecorino generally has a round flavour with pronounced notes of salted butter, raw nuts and green pastures. The finish is balanced and even without a strong, salty bite and one may detect a slight oiliness or hint of lanolin, which is common in sheep's milk cheeses. Cacio di Bosco (or 'cheese of the forest' – where truffles are typically found), contains thin shavings of white truffle and is not flavoured with oil or paste, resulting in a true truffle flavour that is aromatic and perfumed without overpowering the underlying cheese. The texture is firm and compact, slightly flaky but smooth on the palate.

Tasting Notes: smooth and nutty with the true truffle flavour coming through in the end notes.

Uses: cheese platter, shaved into salads, through pasta or risotto

Wine Match: Sangiovese, Pinot Grigio, Pinot Noir

Try with: orange blossom honey