



STELLA'S
P A N T R Y

Pecorino Pepato

Pronunciation: peck-or-ee-NO pep-a-TOH

Origin: Sicily, Italy

Milk Source: Pasteurised Ewe's milk

Rennet Type: Animal

Style: Hard

Size: 24kg wheel

Approximate Age: 9-12 months



Pecorino is a generic name given to Italian cheeses made from pure sheep's milk. Each type is characteristic of a specific area and/or of a particular breed of sheep. This wheel of cheese has liberal quantities of whole black peppercorns strewn horizontally throughout the middle. Like in-canestrato, it's hard, off-white to brown rind is ridged with the imprint of woven moulds (once made of straw, now of wire) in which it is formed.

Tasting Notes: Pecorino Pepato has a piquant sheepy flavour. The flavour can be very overpowering on it's own but works great as a finishing cheese.

Uses: Cooking; add to risotto, pizza, pasta and beans

Wine Match: Sangiovese, Sparkling Shiraz

Try with: Muscatels, quince paste, crusty bread