



STELLA'S
P A N T R Y

Pecorino Romano DOP

Pronunciation: peck-or-ee-NO roh-MAH-no

Origin: Sardinia, 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. Pecorino Romano has been made in the countryside around Rome for centuries, with production spreading (later) into Sardinia to keep up with demand in the export market. Made between November and late June, when the sheep graze freely on the natural pastures, Pecorino Romano is much larger than other pecorino's. It must be pressed and takes 8 to 12 months to mature.

Tasting Notes: Pecorino Romano has a saline flavour with a fruity tang that becomes more robust as it matures.

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

Wine Match: Sangiovese, Sparkling Shiraz

Try with: Muscatels, quince paste, crusty bread