

## Truffle Pecorino Monnalisa



Cheese lovers like to eat pecorino with truffles with toasted white bread. So the special truffle aroma can be enjoyed to the fullest. But also on the cheese board, the **Pecorino Truffle Cheese** complements other cheeses. The basic recipe for the **Pecorino Truffle Cheese** is identical to any **Pecorino cheese** from Italy. The big difference is achieved by the natural raw materials, the long maturation period, the high truffle content and the care of the cheese loaf. Spicy sheep's milk from the Emilia-Romagna region is heated for the **Pecorino Truffle Cheese** and seasoned with rennet. When the cheese curd has released enough whey, dark truffle chips are added to the light sheep's cheese dough. The mixture of sheep cheese and truffles are poured into traditional basket shapes. In them, the cheese dough grows together and the **Pecorino Truffle Cheese** can develop its taste with the special truffle flavor. During the ripening period of 12 months, the truffle and sheep's cheese loaves are left in dark, moist cellars and are expertly cared for. The unique consistency of the **Pecorino** sheep's cheese can develop and the truffle chips run through the cheese with a fine grain. The synergy of the spicy sheep's milk and the high truffle content ensures an incomparable taste experience that harmoniously harmonizes