caseificio
Passalacqua

in Expo Milano 2015

CLUSTER BIO-MEDITERRANEUM

REGIONE SICILIANA
Assessorato Agricoltura
Sviluppo Rurale e Pesca
Mediterranea

Peppery sheep Primosale

produced and aged
by Passalacqua cheese factory

Product details

Artisanal cheese with hard paste. Salted only once.

Ingredients

Milk (Italian origin) thermostated whole sheep, salt, pepper grain, lamb rennet, lactic ferments.

Extra information

• Shape: cylindrical (diameter 23-24cm, height 17-19 cm, with flat sides showing the basket texture).
• Weight: generally included between 5 and 6 kg.
• Crust: light and yellowish in colour
• Cheese paste: hard, firm, with few eyes and yellowish in colour.
• Taste: savoury
• Smell: pleasant.
• Production area: Sicani Mountains

Can be eaten as table cheese or used for cooking.

Nutrition facts

Parameter		Average % value per 100g (1)	% AR* per 100g
ENERGY	KJ	1592	
	Kcal	383.3	19.2
FATS		30.0 g	42.1
of which *SATURATED FATTY ACIDS*		5.1 g	25.5
CARBOHYDRATES		4.0 g	1.4
of which *SUGARS*		0.4 g	0.4
PROTEINS		26.0 g	51.8
SODIUM		1.6 g	27.3

Recipe - *ingredients*

Aromatic Bucatini pasta with Peppery sheep Primosale
for 6 people

• 500 gr of bucatini pasta;
• 1 can of peeled tomatoes (400 gr.);
• 1 onion;
• 2 cloves of garlic;
• 1 spoon of dry marjoram;
• 3 spoons of olive oil;
• 150 gr. of grated Primo Sale di Pecora Pepato;
• 1 glass of dry wine;
• Salt and pepper to suit.

Recipe - *preparation*

Peel the cloves of garlic, remove the green heart and mince them. Clean the onion, chop it very thinly, then place it with the garlic in a casserole with 3 spoons of olive oil letting them sweat on a low flame for approximately 10 minutes. Add half a glass of wine and leave it to evaporate.

After this, add the peeled tomatoes and let them cook and dry on a high flame for 5 minutes.

Finally, add the remaining half a glass of wine, the salt, the pepper, the marjoram and cover the casserole. Cook the sauce for 15 minutes on a low flame.
In the meantime, boil the pasta, add the salt and drain it al dente. Finally place the bucatini in a warm casserole, toss them with the grated Primo sale Pepato, stir, then add the sauce and stir again. It's now ready to serve.