

caseificio Passalacqua

in Expo Milano 2015



CLUSTER
BIO-MEDITERRANEUM



White sheep Primosale

produced and aged
by Passalacqua cheese factory

Product details

Artisanal cheese with hard paste.
Salted only once.

Ingredients

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

Extra informations

- 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

It can be eaten as table cheese or used for cooking.

Nutrition facts

Parameter	Average % value per 100g (1)	% AR* per 100g
ENERGY		
KJ	1506	
Kcal	362.4	18.1
FATS	27.0 g	38.6
of which SATURATED FATTY ACIDS	4.8 g	24.0
CARBOHYDRATES	4.1 g	1.6
of which SUGARS	0.4 g	0.4
PROTEINS	25.7 g	51.5
SODIUM	1.8 g	30.2

Recipe - ingredients

Aubergines with cheese
for 4 people

- 4 small and hard aubergines;
- 500 gr. of ripe tomatoes;
- 3 cloves of garlic;
- Basil

- 100 gr. of Primo Sale di Pecora Bianco;
- 150 gr. of Fior di Garofalo cheese;
- 100 gr. of Tuma Persa cheese;
- 100 gr. of salted Ricotta;
- 2 spoons of olive oil;
- salt to suit.

Recipe - preparation

Wash the aubergines, dry them, chop them into thin slices and then place them into a terrine adding salt generously. Leave them like this for approximately 1 hour. Should you prefer the aubergines to keep a slightly bitter taste, you can skip this process. Peel the tomatoes after having dipped them into boiling water for few seconds (to facilitate the peeling process) and then, after having removed the seeds, chop them. Cut the garlic cloves and the basil leaves into very thin slices.

Cut finely the cheeses. When the aubergines are ready, proceed to wash them and dry them.

Finally take a casserole, start with a layer of aubergine and cover with a layer of cheese, tomato, basil and garlic. Continue like this to the top of the casserole and then add olive oil abundantly.

Place in the oven at 220° for approximately 45 minutes.