

caseificio Passalacqua

in Expo Milano 2015



CLUSTER
BIO-MEDITERRANEUM



REGIONE SICILIANA
Assessorato Agricoltura
Sviluppo Rurale e Pesca
Mediterranea

Sheep Primosale with peperoncino

produced and aged
by Passalacqua cheese factory

Product details

Artisanal cheese with hard paste. During the whey reduction, dry and smashed chili pepper grains are added.
Salted only once.

Ingredients

Milk (Italian origin) thermostated whole sheep, salt, chilli, 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	1596.4	
Kcal	384.4	19.2
FATS	30.0 g	42.9
of which SATURATED FATTY ACIDS	5.2 g	26.0
CARBOHYDRATES	2.1 g	0.8
of which SUGARS	0.2 g	0.2
PROTEINS	26.5 g	53.0
SODIUM	1.7 g	27.7

Recipe - ingredients

Spicy meatloaf with Primo sale with chili pepper
for 4 people

- 600 gr. of minced beef meat
- 1 big onion
- 3 eggs
- 1 slice of bread
- 1 100gr. slice of Primo sale al peperoncino
- Salt and pepper to suit
- 2 spoon of grated Tuma persa
- Bread crumbs

Recipe - preparation

Stir well the minced meat with the chopped onion, the eggs with yoke, the bread crumbs (firstly wet with a little water and then squeeze well). Add the pepper, Tuma persa and the salt to suit. Now shape your meatloaf.

Chop julienne style the Primo sale with chili pepper, divide the meatloaf and place the cheese inside.

Re-compact the meatloaf and sprinkle the preparation with bread crumbs. Take a small casserole and some oven paper. Place the meatloaf on it and let it cook in a hot oven for approximately half an hour.