

# caseificio Passalacqua

in Expo Milano 2015



CLUSTER  
BIO-MEDITERRANEUM



## Tuma Persa®

produced and aged  
by Passalacqua cheese factory

### Product details

The Passalacqua cheese factory offers you a unique cheese!! It is unique for different reasons: firstly because nowadays there's only one factory producing it; secondly because of its preparation that links an ancient tradition to a producing technique that constantly aims to improve the result; lastly, it's very unique because this cheese had already disappeared from traditional Sicilian production.

The Tuma Persa cheese is actually brought to life through the aging process. It seems that the name itself has a direct link with this process (Persa=Lost), as in fact, after having been put in its shape, the cheese is "abandoned" for 8-10 days before intervening. After this period, the mould that is generated on the cheese, is roughly removed. After this, the Tuma is left to age for other 8-10 days after which it finally gets cleaned, brushed and salted.

"cheese... the flowing of the milk towards immortality".

### Organoleptic characteristics

The crust is yellow-ocher. It becomes dark thanks to the "curatina", a process through which the cheese is covered with oil and ground pepper. The cheese paste is soft, compact but easy to crumble, limitedly eyed and yellowish in colour. The flavour stands between the mild and the spicy, never salty, with a long and aromatic aftertaste that recalls the herbal cheeses. The Tuma has a notable taste balance and a thick compactness.

### Extra information

*Cheese type* : tender pressed paste, raw.  
*Milk type*: Whole and thermised **milk** (Italian origin).  
*Rennet type*: in *lamb paste*.  
*Animal species*: cow.  
*Shape*: cylindrical shape with flat base.  
*Thickness*: variable from 8 to 10 cm.  
*Average weight per piece*: approximately 7 kilos.  
*Fat percentage on dry matter*: 45-55%  
*Production area*: Sicani Mountains, Sicilian backcountry

### Nutrition facts

Parameter	Average % value per 100g (1)	% AR* per 100g
<b>ENERGY</b>	KJ	1810
	Kcal	435.7
<b>FATS</b>	33.5 g	47.9
of which <b>SATURATED FATTY ACIDS</b>	3.4 g	17.0
<b>CARBOHYDRATES</b>	2.8 g	1.1
of which <b>SUGARS</b>	0.4 g	0.4
<b>PROTEINS</b>	30.8 g	61.6
<b>SODIUM</b>	1.2 g	20.7

### Recipe

**Sicilian style vermicelli**  
for 4 people

600gr of vermicelli pasta  
500gr of peeled tomatos  
1 aubergine  
2 peppers  
2 cloves of garlic  
2 black olives (without the stone)  
20gr of capers  
10 leaves of basil  
3 anchovies  
150 gr of Tuma Persa®  
Olive oil  
Salt and pepper to suit

Mince the peeled tomatos and dice the aubergines. Roast the peppers, remove the peel and slice them thinly. Add some olive oil in a pan and put the tomatos, the aubergine, the peppers, the olives, the capers, the minced and boned anchovies and garlic to sear. Add the basil and a pinch of salt, cover the pan and let the sauce cook for approximately 20 minutes on a low flame. Boil the vermicelli pasta in salt water, drain them al dente and add the sauce. Sprinkle the pepper and grate Tuma Persa®.