

Brocciu



PDO since 1998



Production area

Technological family: fresh

Type: ewe's milk cheese

Cutting tips:



Description

Brocciu is Corsica's emblematic cheese, and the first of the island's animal products to have been awarded certification. There's something very special about Brocciu. After the cheese has been made, the whey is collected, mixed with fresh milk and heated to 80-90°C. This is the magic moment when Brocciu appears on the surface of the mixture. All the shepherd-cheesemaker then needs to do is manually place the delicate milky foam in the *faisselles* (cheese strainers). The unusual thing about Brocciu is that it is the only cheese with a guarantee of origin to be made from whey. It can also be made from sheep's milk, goat's milk or a combination of the two. Although it is generally seen as a fresh cheese, matured versions are also available, under the name "Brocciu passu".

What should I drink with it? A Corsican rosé or a Patrimonio red.

Format: truncated cone.

Weight: 250g, 500g and 1 to 3kg

What's special about the production method?

Heated over a direct flame.

Organoleptic characteristics:

Appearance: fresh Brocciu is bright white, flexible, soft and moist.

Texture: the cheese has a typical "Brocciu" smell with a hint of whey.

Aroma: milky, fresh.

Flavour: a homogeneous, smooth, creamy, melt-in-the-mouth texture. A roasted, nutty flavour. Slightly salty.

Website: www.aoc-brocciu.com