Pecorino Romano PDO: production method

Here follow the production method of the famous Italian cheese:

01. Once filtered, **fresh sheep's milk (whole)** is **processed raw or heated** at a temperature up to 68°C for a maximum of 15 minutes.

02. The milk is poured into special 'coagulation tanks'. **Natural lactic ferments** are added: this step is known as **'scotta innesto'** and deeply characterizes the production of Pecorino Romano.

03. Lamb rennet is then added. At a temperature between 38°C and 40°C, this rennet causes the coagulation of the milk and the formation of the **'curd'** ('cagliata').

04. Once hardened, **the curd is broken into small fragments** (generally not larger than a grain of wheat) and cooked at a temperature of about 50°C thus creating a paste.

05. The paste is drained, cut into **blocks**, pressed and inserted into special molds where it is cooled. It's then put to rest.

06. The wheels, once **marked** and **salted**, are ready for **seasoning**: this lasts at least 5 months.

Read more:
https://www.webfoodculture.com/pecorino-romano-cheese-history-info-interesting-facts/

Note: The images in this document are published courtesy of Consorzio del Pecorino Romano