



note di Gusto
Sicilian Cheeses and Cold Cuts

www.notedigusto.biz



Note di Gusto comes to life by a great passion for Sicilian food products, especially for cheese and cold cuts, expertly prepared with local recipes and techniques.

Tradition, therefore, but not only. The quality of the production process, the selection of raw materials, the utmost care in packaging and transportation, are all elements that distinguish the work of our company whose mission is to market local products using them as a vehicle for the dissemination and exploitation of the flavors of our beloved Sicily.

In recent years our experience led us to experiment with new flavors and combinations, offering rich new recipes, side by side with the traditional ones, with the aim to enrich our offer, which is configured for our customers as a gastronomic journey that lets them discover and appreciate the colors, the smells and the tastes of every corner of the island.

Historical Sicilian Cheeses

The historical Sicilian cheeses like Ragusano DOP, Sicilian Pecorino, Piacentinu Ennese, Maiorchino, and others, many of which are not known to the general public, are real "art dairy" cheeses, still produced with old processes handed down from generation to generation, evidence of a "biodiversity" that makes them unique and highly sought after by the most refined gourmets for their Mediterranean aromas and flavors strongly linked to the territory.

All historical Sicilian cheeses have in common important factors of "biodiversity" such as: are obtained with traditional processes from raw whole milk of free grazing animals, which feed on hundreds of spontaneous forage species.

Both the cheese production and seasoning occur in natural environments in a landscape and architectural context that is the highest expression of an island graced by nature.

Production technology of these cheeses is deeply linked to traditional processing rooms (which houses a microflora essential for fermentation and maturation) and to the tools, which in most cases are still of wood or copper.

Finally, it should be noted that these cheeses do not require any treatment (pasteurization, total or partial skimming of fat, etc ...), but rather the imprint of man, its culture and its traditions are still invaluable.

In fact, it is always the man, the "artist", that by his patient, secure and precise gestures, faces nature daily and finds the balance among various biological processes, living itself the process and becoming an integral part of it. The artistic moment lies in the ability to seek, understand and identify the harmony of gestures, in both sequence and intensity, whose final stretch leads to a living, unique and unrepeatable product, that is an evidence of the cultural and artistic heritage of traditions of the land that gave him birth.

Our sheep's milk cheeses

Flavored Pecorino cheeses

Pecorino cheese is a very ancient and nowadays is still produced with traditional equipments.

Our pecorino cheese is made from raw whole milk. The pieces are cylindrical with flat or slightly concave faces, with the rough surface because of the marks left by the basket.

The paste is compact, white or pale yellow with little eyelets, weight ranges from 1 to 2 kg, the rind from 10 to 18 cm.

Our pecorino blue cheeses are "primosale" (seasoning 8-10 days) to which, during preparation, were added different ingredients able to enhance the flavor and scent.



Pecorino with pepper



"Black" Sicilian Pecorino (with black pepper)



Pecorino with Pistacchio of Bronte



Pecorino with almond of Avola

ote di Gusto

Sicilian Cheese and Cold Cuts

Flavored Pecorino cheeses



Pecorino with asparagus



Pecorino with beans of Leonforte



Pecorino with truffle



Pecorino with walnuts



Pecorino with porcini mushrooms

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Pecorino with fennel

Flavored Pecorino Cheeses



Pecorino with arugula and pepper



Pecorino with chestnuts



Sicilian flavors Pecorino (with cherry tomatoes, basil, pepper)



Pecorino with mint

Our sheep's milk cheeses

Piacentinu Ennese

Today, this kind of cheese is still produced with traditional methods, using ancient tools.

It is an esteemed cheese. It has a hard paste, cylindrical form, brown-yellow rinf. Yellow paste due to the addition of saffron. Compact, pasty. Aromatic flavor and pleasant. The weight varies from 4 to 9 kg.

The production commons are: Enna, Aidone, Assoro, Barrafranca, Calascibetta, Piazza Armerina, Pietraperzia, Valguarnera and Villarosa.



Sheep's milk Sicilian Ricotta

The sicilian ricotta is a creamy and soft product. It has a white or white-ivory color. The flavor is sweet. The odour is typical of the whey.

It is available fresh, salty or batch. The territory of production regards all the Region.



Ricotta salata



Ricotta infornata

Our goat's milk cheeses

Fresh and Seasoned Caprino Cheese

An important historical reference to the Sicilian goat's milk cheese comes from Pliny the Elder, who in his "Naturalis Historia" recalls that Sicily exported to Rome Agrigento goat's milk cheese, whose flavor is enhanced by smoke.

More recently, another author - Campisi - in "Sheep and Pecorino of Sicily" illustrates the production technology of caprino cheese.

Sicilian caprino cheese, also called "Caci di Crapa" is produced with whole goat's milk, is a raw cheese, whose characteristics are: cylindrical, flat or slightly concave shape, with a rough surface because of marks left by the basket, weighing about 3 kg. It is produced throughout Sicily.



Fresh Caprino



Seasoned Caprino

Our sheep's and goat's milk cheeses

Maiorchino

The Maiorchino cheese is an hard paste cheese (Slow Food Presidia). It is produced using sheep milk and sometimes goat one.

Amber-yellow rinf inclined to brown if seasoned. Straw yellow paste, compact, delicate flavor inclined to spicy. Weight included between 10 and 12 kg.

The production territory includes the commons of Santa Lucia del Mela, Novara di Sicilia, Basicò, Tripi, Mazzarrà Sant' Andrea, Fondachelli and Montalbano Elicona



Our cow's milk cheeses

Ragusano D.O.P.

With the D.P.R. 1269 of 30/10/1955 Ragusano Cheese has been recognized as a typical product, with the Decree of 02/05/1995 switched to D.O. and with the Reg.to CEE n. 1263 of 01/07/1996 obtained the “Denominazione di Origine Protetta” (D.O.P.).

Ragusano is a cow spun paste cheese. It has a parallelepiped form, straw yellow rinf with brown shading off, compact, fine. The paste is straw yellow, compact. Pleasant sweet and delicate flavor, sometimes spicy in seasoned ones. Sometimes smoked. The fat part must be at list the 40% for the “table cheese” and not less than 38% for seasoned ones (six months). The weight varies from 10 to 16 kg. The production territory of Ragusano Cheese interests the area between Ragusa, Noto, Palazzolo, Acreide and Rosolini.



Provola of Nebrodi

Provola of Nebrodi hailing from Messina province, in particular from Floresta.

Straw yellow rinf inclined to amber yellow. Unmistakable odour. White paste inclined to yellow. Softly consistent. Compact. Sweet and delicate flavor lightly inclined to spicy when the product is seasoned. Weight varies from 1,2 to 1,4 kg when is consumed fresh, from 3 to 7 kg when is consumed seasoned. The Provola of Nebrodi (Slow Food Presidia) has a particular form, oblong, brief neck, large head. The production territory includes the commons of Ucria, Montalbano Elicona, Tortorici, Patti, San Piero Patti, Librizzi, Galati Mamertino, Alcara Li Fusi, Roccella Valdemone, Tripi, Mirto, Longi, Castell'Umberto, San Teodoro, Naso, San Fratello, Caronia, Cesarò, Capizzi, Mistretta, Santa Domenica Vittoria, Raccuja, Castel di Lucio, Tusa.



Provola of Nebrodi



Provola of Nebrodi with lemon

Our cow's milk cheeses

Talè

Raw cheese, springs with the presence of native mold, with moldy and cellar perfume and intense flavor which increases significantly with aging. Derived from whole raw cow's milk.

Its features are: uncooked pasta and soft, thin crust of gray-green color due to the settlement of mold; weighing 1.2 to 2 kg, diameter 20 cm, height 6-7 cm.

It is produced in the territory of Ramacca and Raddusa.



Tuma Persa

Autochthon dairy product well known since a century in all the area. The first production phase is the same of the one foreseen for the Canestrato. The difference between the two cheese is that the Tuma Persa is a seasoned one.

The name "persa" probably derives from the fact that, after the fulfillment of the form, is abandoned ("persa") for 8-10 days before being salted. It has a ochre yellow rind that becomes dark after, with the addition of extra-virgin olive oil and ground pepper. The paste is compact and inclined to crumble, white inclined to straw yellow. Sweet, spicy, never salty, long and aromatic aftertaste.

The production area includes the area of Monti Sicani and above all the common of Castronovo di Sicilia.

Cow's milk Sicilian Ricotta

Carmelo Trasselli in his book "Calmiere dei viveri al minuto a Palermo" describes Ricotta as one of the most widely consumed food items.

The product is white or ivory white, in truncated cone shape due to the conformation of the strainer in which it is contained.



Our Cold Cuts

Black Swine of Nebrodi Cold Cuts

The Black Swine of Nebrodi is a Sicilian native breed of ancient origin. Rustic pig, black, almost wild and farmed in the forests of the island, are present in Sicily since the times immemorial.

Its meat is used both fresh and dried, getting high quality products.

Note di Gusto sells the following cold cuts:

- Salami
- Raw ham
- Sausage
- Lonza
- Bacon
- Guanciale
- Coppa
- Lard



Artisan Cold Cuts from Chiaramonte Gulfi

We sell the best salami of Chiaramonte Gulfi, a town in province of Ragusa.

In particular we commercialize, the “classic” salami and the ones with pistachio, with fennel, with pepper and the donkey salami.

A Few Tips ...

Cheese and honey: the marriage of taste

Sweet doesn't go at one with salty? That's wrong. Try to taste piece of seasoned cheese together with some honey: you will repent of haven't done it before. The combination cheese-honey, it's an old tradition and that back to the ancient Greece. In the epic poem "Iliade", the medical Macaone gave to the old combating Nestore a beverage called "pramnio wine", composed by wine, honey, barley flour and grated goat cheese. Nowadays, the combination cheese-honey is diffuse practice especially in the best restaurant.

Since many years, Slow Food association is committed to safeguard the national dairy productions.

Let's take a look to some matches between wine and honey. Good norm is combine products of the same territory.

BLUE CHEESE VASTEDDA , FRESH FIORE SICANO, FRESH PROVOTA DEI NEBROIDI: Wildflower honey from Nebrodi. The feeble and floreal odour of this product should balance the typical cheese scent of moss and mould intensifying it.

SALTY CHEESE (Ragusano, Palermitano, Tuma Persa): Tyhme Capitatus Honey. The strong odour of thyme (intense, floreal and spicy), balance harmoniously the heterogeneous and piercing perfume of this cheese.

HALF SEASONED CHEESE (Maiorchino and Canestrato): wildflower honey of Monti Iblei. Intense odour, floreal and animal (due to the presence of cardoon)

SHEEP HALF SEASONED CHEESE: chestnuts honey. The persistent and bitterness flavor of this honey stabilize the combination with sheep cheese, a storic combination. Other possible honeis: wildflower or eucalyptus.

SEASONED CHEESE (Pecorino, Tuma Persa) citrus honey. Floreal, intense, rich, armonic fruity flavor



Cheese and Wine

Find the right match between cheese and wine is not easy. Together with bread, cheese is recognized as one of the most ancient food.

Omero tells about Polifemo as a big eater of cheese, describing his puissant tonnage and witnessing the nutrition power of cheese.

Nowadays, cheese represents a perfect dish and, combined with vegetables, could substitute meat.

Every respectful restaurant or wine bar offers a good selection of national cheese and wines, symbols of its territories.

Let's have a look to some products combination conceived in order to obtain a good sensorial equilibrium.

Goat Cheese: White wine, Soft, fruity; not excessively acid if the cheese is very fresh

Fresh Cheese: White wine, Fruity white wine

Hard Paste Cheese Seasoned: Red wine, full bodied, finished. Intense bouquet, soft, warm, sufficiently tannic, rather fresh. Quite salty. Good Persistence Aromatic Intense.

Blue Spicy Cheese: Dessert wine, fortified wine (as Marsala or Moscato Passito)

Mixed Cheese With Salad: Dry sparkling wine

Spun Paste Cheese: White wine, dry, floreal. Sufficiently soft, fresh. Medium structure.

Smoked Cheese: could perfectly matched with white mature wine, intensely floreal and fruity



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