

Boar's Head®

Spring Truffle Pecorino Cheese



Background:

- Pecora means “sheep” in Italian and pecorino is cheese made from sheep’s milk
- Sheep farming is widespread in the Tuscany region of Italy where today breeders are dedicated almost exclusively to the production of milk¹
- Pecorino cheese from the Tuscany region has ancient origins reaching back to the Etruscan times¹
- Sheep's milk contains more fat, solids, and minerals than cow's milk making it ideal for the cheese-making process²
- Production of sheep's milk cheeses takes place primarily during the spring months when the grass is best for grazing allowing for a diet rich in grass and the subsequent grass milk flavor³
- Truffles are a rare species of an underground mushroom which never emerge to the surface but rather are formed below the soil close to a tree's root systems and are the "fruit" of another fungus/tree⁴
- Most truffles are harvested in the wild. In Europe, pigs and dogs have been used for centuries to help find truffles⁵
- Truffles, especially the highly sought after white variety, are the pinnacle of gourmet, usually too expensive for most consumers

Better Because
it is aged 6 months exclusively for Boar's Head

Product Features:

- Made in and imported from Italy
- Made from pasteurized sheep’s milk from animals raised in the Tuscany region of Italy
- Cream colored cheese studded with fresh Italian spring truffles from the Umbria region of Italy
- The truffles used in this cheese are commonly called Marzuolos Truffles (March Truffles) since they are one of the first truffles of the season
- After they are hunted, the Marzuolos Truffles are naturally preserved in a water and salt solution while the cheese is being produced
- Aged for 6 months in a cheese aging cave
- Nutty, sweet caramelized flavor of sheep’s milk with the earthy garlic flavor of truffles
- Firm with a crumbly texture



Item Code:

- 15173 – 4lb Wheel for Cut & Wrap
- 15187 - 6 oz. Pre-cut

Sources:

- 1 <http://www.turismo.intoscana.it/allthingstuscany/tuscancious/tuscan-cheese-guide/>
- 2 <http://www.sheep101.info/dairy.html>
- 3 <https://www.walkaboutflorence.com/articles/tuscan-food-cheese>
- 4 <http://www.troufaplus.com/sections/about-truffles>
- 5 <http://www.natruffling.org/faq.htm>

November, 2016

TRUST BOAR'S HEAD FOR: **NO GLUTEN** · **NO ARTIFICIAL COLORS OR FLAVORS** · **NO MSG ADDED** · **NO FILLERS OR BY-PRODUCTS** · **NO TRANS FAT***

* All Boar's Head meats, cheeses, condiments and spreads are gluten free. * No trans-fat from partially hydrogenated oils.