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CASEIFICIO CENTROFORM

Centro Form srl is a cheese company located in the heart of Sicily, in Aidone. For more than a hundred years it has been handing down from father to son the passion and experience for the production of typical cheeses



PISTACHIO PECORINO

1 kg / sheep milk

REGION: Sicily

Pistachio Pecorino is a fresh Sicilian cheese with a long cheese-making tradition on the Mediterranean island. Its soft and compact paste, together with its delicate and unique flavor due to the addition of pistachios, make it a cheese highly appreciated by consumers.



PISTACCHIOTTO

1 kg / sheep milk

REGION: Sicily

Pistacchiotto is a unique Sicilian sheep's milk cheese. Made with care and passion, it is a compact soft cheese enriched with the unmistakable flavor and crunch of pistachios. The combination of the flavors of pecorino and pistachio creates an extraordinary harmony that offers an unforgettable taste experience.



PERENZIN LATTERIA

Latteria Perenzin was founded at the end of the 19th century by Domenico Perenzin, and has been preserving the handed-down knowledge of five generations of cheesemakers ever since.



PICCOLO FIORE DI BUFALA WITH PISTACCHIO

300 gr / buffalo milk
REGION: Veneto

Piccolo Fiore di Bufala al Pistacchio is a cheese gem, paying homage to French traditions with a refined Venetian twist. Buffalo milk lends velvety creaminess, while the addition of pistachios provides delightful crunch and nutty aroma.



PISTACHIO CHEESES

Pistachio-flavored cheeses are a delightful fusion of creamy cheese and the nutty, slightly sweet essence of pistachios. The pistachios are typically mixed into the cheese or layered on the surface, adding a unique crunch and vibrant flavor.



CACIOBUFALA WITH
PISTACHIO
1,5 kg / buffalo milk
REGION: Campania

Caciobufala with Pistachio is a stretched-curd cheese made exclusively from buffalo milk and enriched with pistachios. Its sweet and enduring flavor releases an intense bouquet of cream and butter. The cheese takes on a slightly elongated, round shape, while its ivory-yellow paste is compact yet incredibly creamy on the palate.



CHEESE REFINED WITH
BRONTE'S PISTACHIOS CREAM
2,5 kg / cow milk
REGION: Trentino Alto Adige

King Campi is a Trentino cow's milk cheese aged with Bronte pistachio cream. Aging with Bronte Pistachio Cream enhances the natural aromatic notes that characterize soft cheeses such as Camembert. The result is a creamy cheese with a full, enveloping flavor.



PISTACHIO CAMEMBERT
300 gr / buffalo milk
REGION: Lombardy

Camembert with Pistachios is a cheese that draws inspiration from French Camembert with an innovative twist: the use of buffalo milk, giving the cheese a creamy texture, and the addition of pistachios satisfying even the most delicate palates.



PISTACHIO CHARCUTERIE

Pistachio-infused cured meats combine the savory, rich flavors of traditional charcuterie with the delicate nuttiness of pistachios. Whether blended into the meat or used as a garnish, the pistachios add a subtle crunch and a touch of sweetness that elevate the overall taste.



MORTADELLA WITH PISTACHIO

5 kg

REGION: Lombardy

Mortadella is a culinary product that originated in the 14th century, possibly thanks to monks or the butchers of the Salaroci guild. The name may derive from the Latin term "farcimen murtatum" or from "mortarium," which was used to indicate the mortar with which pork meat was ground.

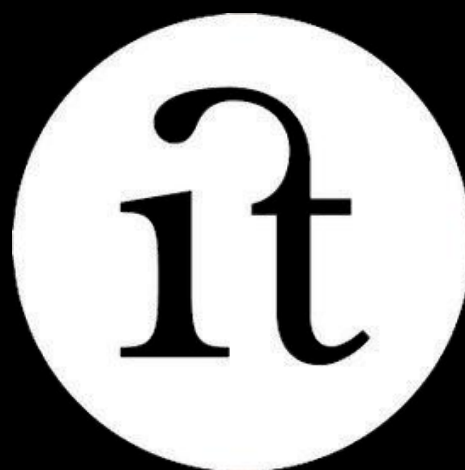


PISTACHIO SALAMI

500 gr

REGION: Tuscany

Pistachio Salami is a culinary masterpiece that combines the smoothness of salami with the crunch of pistachios. This gastronomic delight offers a unique blend of flavors and textures. To fully enjoy it, slice the salami thinly, revealing the embedded green pistachio bits.



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