

gourmst

# click on the images to find more information on <u>our website</u> and download the data sheets





click on the heart to choose your products and compile your <u>wish list</u>

do not hesitate to contact us for information and additional materials





look for our product seasonality suggestions





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





PDO VASTEDDA DEL BELICE

5 days

REGION: Sicily



PDO PECORINO SICILIANO

240 days

REGION: Sicily



PDO RAGUSANO
180 days
REGION: Sicily



PDO PIACENTINU ENNESE

2 months

REGION: Sicily

Piacentinu Ennese PDO is a compact pressed cheese made from whole, raw sheep's milk with natural fermentation acidity, produced by the indigenous Sicilian sheep breeds Comisana, Pinzirita, Valle del Belice and their crossbreeds.



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





PECORINO WITH
PISTACCHIO

15 days

REGION: Sicily



NERO DI SICILIA

15 days

REGION: Sicily



CACIO GHIOTTO

15 days
REGION: Sicily



TUMA FRESCA

15 days

REGION: Sicily

Tuma Fresca is particularly popular in Sicily and is a symbol of the local gastronomic culture. After coagulation, tuma is left in special cylindrical molds for at least 24 hours and then eaten fresh or aged for a few days.



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





VULCANO

15 days

REGION: Sicily



PECORINO WITH
SAFFRON
15 days
REGION: Sicily:



PICURINO

240 days

REGION: Sicily



Lemon & chocolate drops 200 gr | shelf life: 40 days REGION: Sicily



Pistachio 200 gr | shelf life: 40 days REGION: Sicily



Coffee

200 gr | shelf life: 40 days

REGION: Sicily



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





OVEN BAKED RICOTTA

Natural - Truffle - Herbes 250 gr | shelf life: 40 days REGION: Sicily



ROCKET PECORINO

Sheep Milk 150 gr fw | shelf life: 120 days REGION: Sicily



CHILI PECORINO

Sheep Milk 150 gr fw | shelf life: 150 days REGION: Sicily



TRUFFLE PECORINO

150 gr fw Sheep Milk | shelf life: 150 days REGION: Sicily



OLIVES PECORINO

150 gr fw Sheep Milk | shelf life: 150 days REGION: Sicily



PEPPER PECORINO

150 gr fw Sheep Milk | shelf life: 150 days REGION: Sicily





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





SAFFRON PECORINO

Sheep Milk 4 kg block | shelf life: 120 days REGION: Sicily



ROCKET PECORINO

Sheep Milk 4 kg block | shelf life: 120 days REGION: Sicily



CHILI PECORINO

Sheep Milk 4 kg block | shelf life: 150 days REGION: Sicily



TRUFFLE PECORINO

4 kg block Sheep Milk | shelf life: 150 days REGION: Sicily



OLIVES PECORINO

4 kg block
Sheep Milk | shelf life: 150 days
REGION: Sicily



PISTACHIO PECORINO

4 kg block Sheep Milk | shelf life: 150 days REGION: Sicily





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

diced with fixed weight 150 gr | shelf life: 150 days REGION: Sicily



CACIO GHIOTTO

diced with fixed weight 150 gr | shelf life: 150 days REGION: Sicily



CHILI TUMA

diced with fixed weight 150 gr | shelf life: 150 days

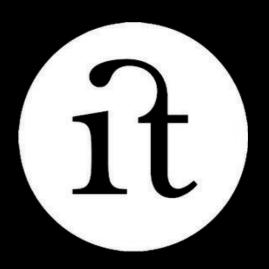
REGION: Sicily



SAFFRON PECORINO

diced with fixed weight 150 gr | shelf life: 150 days REGION: Sicily







gourm.it

+39 0376 559539 | info@gourm.it



