



gourm **it**

*click on the images to find more information
on our website and download the data sheets*



*click on the heart to choose your products
and compile your wish list*

*do not hesitate to contact us for information
and additional materials*



*look for our product seasonality
suggestions*

gourm 



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



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.



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



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.



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



VULCANO

15 days

REGION: Sicily



PECORINO WITH SAFFRON

15 days

REGION: Sicily:



PICURINO

240 days

REGION: Sicily



DOLCE RICOTTA

*Lemon & chocolate drops
200 gr / shelf life: 40 days*

REGION: Sicily



DOLCE RICOTTA

*Pistachio
200 gr / shelf life: 40 days*

REGION: Sicily



DOLCE RICOTTA

*Coffee
200 gr / shelf life: 40 days*

REGION: Sicily



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



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



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



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



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

*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*



CACIO GHIOTTO

*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

