



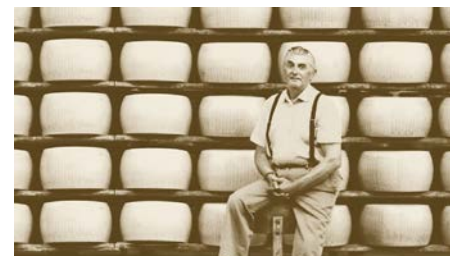
La Sicilia Hard Cheese

The company started its activity in 1921 in a small dairy farm in Cadeo, in the province of Piacenza. As today, the milk comes from farms situated in the territory of the Province of Piacenza, bordering the area of production of Parmigiano Reggiano.

Over decades and generations, the company has been constantly increasing the production of Grana Padano beginning that of Parmigiano Reggiano in 2001, ranking today among the leading Italian companies.

Together with production, in order to respond to the change in the trend of demand and consumers' expectations, the company has realized, beside the seasoning warehouses, packaging facilities for its products. Today the company operates three production dairy farms to a total 150.000 wheels a year between Grana Padano and Parmigiano Reggiano, two seasoning warehouses to a top capacity of 650.000 wheels in stock and two packaging units.

Both the innovative and traditional references proposed by the company allow retailers to respond to consumer demand with an eye to the quality/price ratio. It is especially the production of Parmigiano Reggiano cheeses and the excellent selection of purchases that ensures the distinguishing feature of the company: constant quality.



The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the PDO (Protected Designation of Origin), Quality Management Systems ISO 9001:2008, IFS, BRC, ICEA, CISQ certificates.





La Sicilia Range



La Sicilia Hard Cheese
200g



La Sicilia Hard Cheese
4.5kg or whole wheel



La Sicilia Grana Padano
200g



La Sicilia Grana Padano
4.5kg or whole wheel



La Sicilia Pecorino Romano
4.5kg



La Sicilia Pecorino Sardo
4.5kg



Moliterno al Tartufo
5.5kg



La Sicilia Hard Cheese

Packaging: 200g

Origin: Italy

Shelf life: 12 months

Keep refrigerated from 2°C to 8°C.

La Sicilia Hard Cheese is a hard grating cheese made of pasteurized milk, salt, starters and rennet. La Sicilia Hard Cheese has a whity-yellowish colour, a smooth consistency and a typical milk aromatic taste. The product is made without using genetic procedures and it does not contain any GMO. Hard Cheese is commonly grated on pasta dishes, stirred into soups and risottos and eaten on its own.



La Sicilia Hard Cheese

Packaging: 4.5kgX4 or whole wheel (35kg)

Origin: Italy

Shelf life: 12 months

Keep refrigerated from 2°C to 8°C.

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La Sicilia Grana Padano

Packaging : 200g

Origin: Italy

Shelf life: 12 months

Keep refrigerated from 2°C to 8°C.

Grana Padano is one of the most popular cheeses in Italy. The name comes from the noun “grana”, which refers to the distinctively grainy texture of the cheese, and the adjective “padano”, which refers to the valley Pianura Padana.

Grana Padano is commonly grated on pasta dishes, stirred in soups and eaten on its own.

La Sicilia Grana Padano



Packaging : 4.5kgX4 or whole wheel (35kg)

Origin: Italy

Shelf life: 12 months

Keep refrigerated from 2°C to 8°C.

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La Sicilia Pecorino Romano

Packaging: 4.5kgX4

Origin: Italy

Shelf life: 12 months

Keep refrigerated from 2°C to 8°C.

Pecorino Romano is an uncooked hard cheese made from fresh whole sheep's milk curdled using lamb or kid rennet. Pecorino Romano is most often used on pasta dishes, like the better-known Parmigiano Reggiano. Its distinctive aromatic, pleasantly sharp, very salty flavour means that in Italian cuisine, it is preferred for some pasta dishes with highly flavoured sauces, especially those of Roman origin, such as bucatini all'amatriciana or spaghetti alla carbonara.



La Sicilia Pecorino Sardo

Packaging : 4.5kgX4

Origin: Italy

Shelf life: 12 months

Keep refrigerated from 2°C to 8°C.

Pecorino sardo is an uncooked hard cheese made from fresh whole sheep's milk curdled using lamb or kid rennet. Its flavour is different from that of the Pecorino Romano, which is also made on the island. Sardo is richer while romano is much more biting and salty. Pecorino sardo is delicious in contexts where the romano could overpower, such as in pesto—the Ligurian pesto alla genovese is traditionally made with a mixture of Pecorino sardo and Parmigiano-Reggiano—or with fruit.



Moliterno al Tartufo

Packaging : 5.5 Kg x 2 wheel/crt

Origin: Italy

Shelf life: 12 months

Keep refrigerated from 2°C to 8°C.

Hard or semi hard sheep's milk cheese, the taste of the Moliterno is exalted by the gustative notes of the truffle.

The paste is white with a marbling of truffles. The crust has the typical signs of the reed baskets.



Recipes



Mushroom Risotto

Ingredients (2 portions) :

6 cups chicken broth; 3 tablespoons olive oil; 1 pound portobello mushrooms, thinly sliced; 1 pound white mushrooms, thinly sliced; 2 shallots, diced; 1/2 cups Arborio rice; 1/2 cup dry white wine; sea salt to taste; freshly ground black pepper to taste; 1/3 cup freshly grated La Sicilia Grana Padano; 4 tablespoons butter.

Steps:

1. In a saucepan, warm the broth over low heat.
2. Warm 2 tablespoons olive oil in a large saucepan over medium-high heat. Stir in the mushrooms, and cook until soft, about 3 minutes. Remove mushrooms and their liquid, and set aside.
3. Add 1 tablespoon olive oil to skillet, and stir in the shallots. Cook 1 minute. Add rice, stirring to coat with oil, about 2 minutes. When the rice has taken on a pale, golden color, pour in wine, stirring constantly until the wine is fully absorbed. Add 1/2 cup broth to the rice, and stir until the broth is absorbed. Continue adding broth 1/2 cup at a time, stirring continuously, until the liquid is absorbed and the rice is al dente, about 15 to 20 minutes.
4. Remove from heat, and stir in mushrooms with their liquid, butter, chives, and La Sicilia Grana Padano. Season with salt and pepper to taste.



Tomato Penne

Ingredients (2 portions) :

1 pound (450 grams) penne; 1/4 cup (60 ml) olive oil; 1 medium onion, peeled and finely chopped (optional); 2 cloves garlic, peeled and finely minced; 2/3 pound (300 grams) peeled, seeded, and chopped plum tomatoes or a drained 1-pound can of tomatoes; 5-6 fresh basil leaves, chopped; 1/3 cup freshly grated La Sicilia Hard Cheese

Steps:

1. Set a large pot of water to boil over high heat for the pasta.
2. In a saucepan over medium heat, sauté the onion (if you are using it) and the garlic in half (2 tablespoons) of the oil, and when the mixture is fragrant and just barely golden, 2-3 minutes. Add the tomatoes and lower the heat to low. Simmer, covered, while the pasta is cooking.
3. In the meantime, cook the pasta in salted boiling water.
4. When the pasta is al dente, drain it and return it to the pot.
5. Check the seasoning of the sauce, stir the remaining oil into it together with the basil, pour it over the pasta, toss to cover evenly, and top the pasta with freshly grated La Sicilia Hard Cheese.



Caesar Salad

Ingredients (2 portions) :

1/3 cup olive or vegetable oil; 3 tablespoons lemon juice; 2 teaspoons anchovy paste; 1/4 teaspoon salt; 1/4 teaspoon ground mustard; 1 garlic clove, finely chopped; 1 large bunch romaine, torn into bite-size pieces (10 cups) ; 1 cup garlic-flavored croutons; 1/3 cup La Sicilia Grana Padano, pieces

Steps:

1. Mix oil, lemon juice, anchovy paste, salt, mustard and garlic in salad bowl.
2. Add romaine; toss until coated. Sprinkle with croutons, La Sicilia Grana Padano and pepper; toss.



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