



*Formaggi sardi
che fanno storia.*



Su Angiu sweet, hot, red pepper

Cream cheese made using a variety of cheeses and types of ricotta produced by the Caseificio Garau.

Strong smells, savoury flavours, at times delicate, which recall the landscapes and many cultures and traditions of Sardinia. These are the feelings one gets when tasting the Su Angiu pecorino cream cheese.

Available in three versions: sweet, hot and with red pepper,

Sold in 200 grams glass jars.

To be tasted spread on Civraxu or pane guttiau, the traditional pane carasau flavoured with a drop of extra virgin olive oil.

Nutritional information (100 g of product)

Su Angiu - sweet, hot, red pepper

Energy 250 Kcal - 1047 KJ

Total fat 20%

Saturated fat 12,3%

Carbohydrate <0,5%

Sugar <0,5%

Protein 17%

Salt 1,19%