Brocciu



Corsican Brocciu is considered to be the cheese that symbolises the island. It is the first piece of produce from Corsica to gain certification. This Corsican cheese represents a special case. After the cheese is made, the whey is recovered and, along with cold milk, is heated to 80-90 °C. Then comes the magical moment when the BROCCIU appears on the surface of the mixture. All the cheesemaker has to do then is use his hands to put the milky mousse into drainers. This traditional Corsican cheese is a special case because it is the only cheese with a PDO that is made with whey. It can be made with ewe's milk and/or goat's milk. It is generally ready for consumption immediately (Brocciu frais) but can also be ripened, in which case it is called "Brocciu passu".

CHEESER
SHEEP'S
MILK

YEAR OF LABELLING
1998

KEY FIGURES

294
Milk producers

133
Farmhouse producers

14
Production plants

358
Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.aop-brocciu.com

Breads

Seeded baguette
Fougasse

Food pairings

Alcohol abuse is harmful to your health.
Drink in moderation.

Sweet white wine (Corsican)
Roussillon dry white wine

Texture

Soft, yielding.

Smell

Typical of Brocciu, whey.

Taste

Milky, roasted, dried fruit, hay.