

taste

Discovering Flavour



Gran Alto[®]

Piquant Italian flavour, nutty and fruity, slightly granular texture.



Gran Alto

Gran Alto cheese has complex piquant flavours, subtle nutty, fruity back notes and a slightly granular texture, characteristics of a premium Italian Parmigiano Reggiano. Our expert cheesemakers have drawn on decades of experience to perfect the unique flavour and structure of Gran Alto by combining a traditional recipe with a carefully controlled maturation process.

The exceptional structure and outstanding flavour of Gran Alto is the basis for its versatility in numerous applications, including pastas, risottos and as a garnish in a range of dishes, soups and sauces.

The
Imokilly
Cheese Company

recipe

Chicken breast topped with Gran Alto and herb breadcrumbs



Ingredients

30g breadcrumbs
30g Gran Alto
handful fresh parsley, chopped
2 garlic cloves, crushed
2 chicken fillets

Method

Place the breadcrumbs, cheese, parsley and garlic in a food processor and blend until combined.

The mixture should form fine crumbs.

Coat the top of the Chicken with the crumbs and bake in the oven for ten minutes or until the Chicken is cooked through and the crumb is golden and crisp.

Serve on a plate with salad.

Nutritional Information for Gran Alto

Parameter	Composition
Protein %	31
Energy KJ / 100g	1500
Energy Kcal / 100g	370
Calcium mg / 100g	1020
Sodium mg / 100g	945
Carbohydrate %	>0.1
Saturated Fat %	20.5
Unsaturated Fat %	10.4



Cheese Full Of Natural Flavour

The Imokilly Cheese Company offer a broad range of premium speciality cheeses with exceptional flavour characteristics, manufactured from the finest natural ingredients using generations of cheesemaking craft and expertise. Our cows graze contentedly on the region's lush green pastures bathed by the temperate Gulf Stream, to produce the finest quality milk essential for premium cheese production.

Today's modern facility is, of course, unrecognisable from the original plant dating back to 1930, but as always, we adhere to strict guidelines and our standards are of the highest quality.

The
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