

# taste

Discovering Cheese

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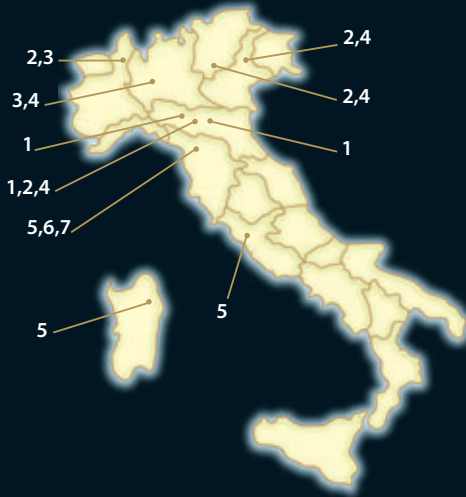


Welcome to **taste** the npd newsletter from Dairygold Food Ingredients UK.

## Taste discovering cheese...

This month Dairygold's NPD team have been discovering cheese in Italy

### A trip from Top to Toe of Italian Cheese...



**Northern Italy...** Po Valley and its surrounding Provinces are home to the cheese most associated with Italy...

1) **Parmigiano-Reggiano** production is located provinces of Parma, Reggio Emilia, Modena, Bologna to the west of the Reno River and Mantua to the east of the Po River. **Parmigiano Reggiano** or Parmesan as it is also known, is a traditional, unpasteurized, hard cheese made from skimmed cow's milk. The aroma is sweet and fruity, the colour fresh yellow and it has an unmistakable flavour. The Parmigiano-Reggiano consortium are strict in the production and further processing of Parmigiano-Reggiano, the rules only allow for Parmesan to be crumbed, grated, diced or shaved in its area of production, Dairygold Food Ingredients UK are able source a range of formats.

#### Regional information:

**Bologna** - situated in the heart of **Emilia Romagna region** is the considered gastronomic capital of Italy. Food such as Parmigiano Reggiano, prosciutto di Parma and baceto balsamic (balsamic vinegar) were born to this region. Fresh pasta made with eggs forms the basis of many recipe dishes. Breads are often flavoured with herbs such as garlic and rosemary. **Emilia** - is renowned for its famous cured pork, prosciutto di Parma, while **Romagna** is more famous for its roast pork, duck, lamb and mutton. Bologna's most famous meat is Mortadella, an unsmoked sausage with a distinctive marbled appearance.

**Recipes from the region** - Crostini al Parmigianino (parmesan toast) made with the regions Parmigiano Reggiano

2) **Grana Padano** production is located in the provinces of Piedmont, Veneto, Trento and some areas of Emilia-Romagna. **Grana Padano** - is a traditional, unpasteurized, hard cheese. The smooth, natural rind is extremely hard and thick. The cheese should taste fresh fruity and sweet. The pale, yellow interior should be hard, grainy and crumbly. The region of production is similar to Parmesan, however, the cheeses are different and producers of both are staunchly proud of their own cheese. The consortium for the production of Grana Padano also restricts the further processing to within the area of production. Dairygold Food Ingredients UK are able source a range of formats from grated, crumbed and shaved.



3) **Gorgonzola** - production is located in the provinces of Piedmont, Lombardy

**Picture:** Gorgonzola Piccante to the front of the picture is more mature and veined; Gorgonzola Dolce at the back of the picture is a younger 'sweeter' cheese.

**Gorgonzola** – is produced all the year round it has a strong flavour from its compact, creamy texture and is white or straw coloured with green flecks and veins. Dolce/creamy matured 60 days, Piccante matured 75 days. As with the other consortiums Gorgonzola can only be formatted within the area of its production, Dairygold Food Ingredients have worked with these producers to format a diced Gorgonzola, this is ideal as an industrial ingredient for quiches, pizzas and salads.

#### Regional information:

**Lombardy** - A region known for its indulgence, regional cured meats and salamis along with duck and geese are all popular on the menu. Among the cheese popular to the region are Taleggio, a buttery semi-hard cow's milk cheese and Gorgonzola, one of Italy's well known blue cheeses.

4) **Provolone Valpadano DOP** - Provolone actually originates from south Italy, although today it is made in northern Italy, Provolone Valpadano DOP is the protected version and its production restricted to the provinces of Lombardy, Veneto, Emilia Romagna, Trentino, it is made in the very traditional mandarin shape which you often seeing hanging in delis. While Valpadano is protected, the name Provolone itself is not, and is used for similar semi-hard, cows milk. Topolino - is made using lamb and/or calf's rennet it is a very young Provolone, it literally translates to 'cute mouse' and has a very mild flavour. Provolone Dolce, is traditionally made with veal rennet, typically ripened for 40-50 days and also a mild flavour with a semi-hard texture, Piccante, is made with lamb's rennet and ripened 100-110 days, it has a much 'spicier' flavour and hard texture. These different variations of Provolone can also be made with vegetarian rennet and as they are not protected, Dairygold Food Ingredients UK can further process them into a range of formats, from sliced, shaved and grated.

#### Southern Italy

Pecorino - is typically the name given to Italian cheeses made from sheep's milk, there are different types of Pecorino from 5) **Pecorino Romano DOP** a cheese protected by its own consortium and can only be produced in the provinces of Lazio, Tuscany, Sardinia; it is a traditional, creamy, hard, drum-shaped cheese. The smooth, hard rind is pale straw to dark brown in colour. 6) **Pecorino Toscano DOP** also has a protected designation of origin (Denominazione di Origine Protetta or DOP), it is a traditional, creamy, hard, drum-shaped cheese. The smooth, hard rind is pale straw to dark brown in colour, and 7) **vegetarian Pecorino**, Pecorino can also be made with vegetarian rennet and this version isn't protected, Dairygold Food Ingredients UK can be further processed them into a range of formats, from sliced, shaved and grated.

#### Regional Information:

**Tuscany** - An area rich in culture and the food is no exception. Seasonal vegetables are well used in this region. This region are also bread lovers in many different guises, panzanella (bread salad), as a base for bruschettas or to thicken soups. Soup appears on most menus usually made with fresh produce and pulses. Pecorino, a hard ewe's milk cheese is a popular cheese to this area; it is similar to Parmigianino Reggiano. **Regional recipes** - A salad of chopped beef tomatoes, yellow peppers, fresh chopped basil, olives and capers with torn ciabatta bread, roasted red pepper dressing and topped with Pecorino.