

TALEGGIO LA BAITA DOP



CODE 20954

COUNTRY OF ORIGIN Italy, Lombardy

TYPE OF MILK Cow's milk

WEIGHT 500 g

Soft, full cream cow's milk, washed rind cheese

DESCRIPTION

Soft, full cream cow's milk, washed rind cheese

APPEARANCE

The shape of the cheese is square. The rind is thin and its color is orangy. The color of the rind is due to the washing process of the cheese, a wash with water and salt that takes place many times during its life. The paste is elastic and its color is white. No eyes

TASTE

The taste is strong, dolce, nutty and aromatic. The aftertaste is long, full to the palate with hints of acidity and earth

PRODUCER

Carozzi Formaggi - Pasturo (LC) - Lombardy

CURIOSITY

Taleggio is an old cheese produced in this area since the 10th century. The area of its origin is Val Taleggio, in the province of Bergamo, from where it gets its name. Historically, the people from this valley had the need to preserve the leftovers of their milk production. Then they started producing a cheese that used to be aged in natural caves or in mountain huts and could be either exchanged with other products or sold in the markets. With the growth in Taleggio consumption, the production has spread to the Padana plains where many dairies, small to medium in size, have managed to achieve a synergy between the productive technology and the traditional and old methods

SUGGESTIONS

Taleggio is a typical and excellent table cheese: it can be eaten as a meal or at the end of the meal; in this case it is perfect with fruit, apples pears; it is great in pasta dishes, omelettes salads and also on pizza