

CACIOCAVALLO IRPINO FRESCO



CODE	25203
COUNTRY OF ORIGIN	Italy, Campania
TYPE OF MILK	Cow's milk
WEIGHT	2,4 kg approx

Young stretched curd cheese, produced with milk from Irpinia

DESCRIPTION	Caciocavallo produced with pasteurised milk coming from cows bred in Irpinia, a green area located in the southeast part of Campania, very close to Basilicata
APPEARANCE	The rind is thin and elastic, the dough is compact, light straw in colour
TASTE	The taste is mild, with fermented notes and a pleasant aroma of honey; very long even if young
MATURING	At least 20 days
PRODUCER	Caseificio D&D - Calitri (AV) - Campania
OUR SELECTION	The management of the dairy is family-run and the cheeses are processed completely by hand with artisanal methods
CURIOSITY	Today the origin of the name "caciocavallo" (literally "cheese horse") is still uncertain; according to some studies it comes from the word 'Kashcaval' used from Balkan populations for a similar cheese; a different hypothesis comes from the fact that the cheese matures hanging on a beam (in couples tied with a rope), remembering the act of riding a horse
SUGGESTIONS	Traditionally hanged on the grill so as to obtain a slow cooking; the cheese slowly softens on the lower side so as to be easily cut and spread on a slice of toasted bread. Very good natural, with dried fruit and honey, even a bitter one. Excellent for gratinating timbales of pasta, baked vegetables or melted in fondue with a knob of butter and milk to make gnocchi and paccheri irresistible. Delicious also in a risotto and an onion soup. Among the vegetables, the combination with artichoke, aubergine and yellow tomato is excellent. Also excellent on pizzas as an alternative or in addition to mozzarella