

Formaggi d'Italia

by

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QUESO DIEGO
THE SAN DIEGO CHEESE CLUB

NOT Italian Cheese



Italy - Basics

- Regional Pride!
- Local Local Local.
- A Wide Variety of Cheeses. Similarities can be made to France & Switz
- Many never make it over here.
- Pairings. Again the focus Local Cheese, Food, and Drinks.
- DOC — *Denominazione di Origine Controllata* (controlled designation of origin)

Italy – Varieties & Distinctions

Albanare – Sardinia; a semi-soft cheese made from a mixture of cows' and sheep's milk

Accasciato – a (usually mixed) sheep and cow's milk cheese from Tuscany

Acciglio – from Piedmont; a fresh cows' milk cheese made in the area of Acciglio (province of Cuneo)[2]

Acidino (or Formaggio Acidino) – Veneto; a goats' milk cheese[3]

Aglio

Agli di Valorta – Lombardy; made with fresh cows' or goats' milk in the Alta Valle Brembana (Province of Bergamo)[4]

Ainuzzi – Sicily; a cows' milk cheese made in Cammarata and San Giovanni Genini (Province of Agrigento)[5]

Aladino

Alghuder Bauernkäse Halbfett (Italian formaggio contadino semigrasso di Lagundo) – from Burggrafenamt (Italian Burgraviato), South Tyrol[6]

Alghuder Buttermilch (Italian formaggio di Lagundo) – from Burggrafenamt (Italian Burgraviato), South Tyrol[7]

Alghuder Ziegenkäse (Italian formaggio di capra di Lagundo) – South Tyrol; a goats' milk cheese from Burggrafenamt (Italian Burgraviato)[8]

Almkäse – South Tyrol

Alpeggio di Thiora - Province of Imperia, Liguria

Alpighiana

Alpighiana Mincig

Alpighiana - South Tyrol

Alpkäse – South Tyrol

Amatriciano - Lazio, around Amatrice and Leonessa

Ambr di Talamello – Marche

Ambrosiana

Animaketti di Provola – Calabria

Aostano – Val d'Aosta; cows' milk

Aostino – Val d'Aosta; cows' milk

Arunda - South Tyrol

Aschbacher Magenkäse (Italian formaggio Aschbach magno) – South Tyrol, from Burggrafenamt (Italian Burgraviato)[9]

Asiago – DOP – Veneto, Trentino

Asiago d'allevio (see Asiago)

Asiago Montasio

Asiago pressato (see Asiago)

Asiago stivacchio

Asino – Friuli Venezia Giulia; a curious cheese, although not made from ass's milk[10][11]

Auricchio-Pieve San Giacomo, Province of Cremona, Lombard

Bacio

Bacio di latte di capra

Bacio di latte di mucca

Bagòs (synonym for Baglòss)

Bagoss (synonym for Baglòss)

Baglòss – from Lombardy; a grana coloured with saffron from the Comune of Bagolino[12][13][14]

Baglòss di Bagolino (synonym for Baglòss)

Baricot

Bastardo del Grappa – from Veneto; a cheese traditionally made with mixed milks, hence 'bastardo', in the area of Monte Grappa[15]

Bauernkäse – South Tyrol; a cheese made from pasturised, semi-skimmed cow's milk around Meran and Vinschgau[16]

Babé di Sorrento – Campania; a cow's milk cheese produced in a similar manner to Caciocavallo sorrentino in the Sorrentine Peninsula in the Province of Naples[17]

Beddo – Piedmont; a soft, compact, white-bodied cheese made from cow's milk in the lower Cervo valley (Commune of Pralungo and the Cropa valley in the Comune of Biella)[18]

Bedura

Begjuna – Piedmont; a creamy-granular ricotta made in summer in the alpine pastures of Sauze d'Oulx and San Sicario (Commune of Cesana Torinese) in the upper Val di Susa, and also in Bardonecchia (Province of Turin)[19][20]

Bel Paese

Bella Badia – South Tyrol; a soft cow's milk cheese, or recent introduction, made in the commune of Bruneck with milk from the mountain farmsteads of the Puster Valley[21]

Bella Lod – Lombardia, typical Italian hard cheese from Lodi, "Grانونe" lodigiani[22]

Belficino – Sicily; a fresh sheep's milk cheese from the Belice valley, containing stored olives of the type Olive da Tavola Nocellara del Belice[23] The cheese, whose origins are post-World Two, is made within the communal territories of Calatizzi, Castelvetro, Poggioreale, Salaparuta, Campobello di Mazara, Gibellina, Santa Ninfa, Petrosino and Salemi[24]

Beltmonte - Lombardy

Beltelmat – Piedmont[25]

Bergkäse

Bernardo - Lombardy

Biancospino

Bocconcini

Bocconcini alla panna di bufala (see Bocconcini)[26]

Bianco verde – Trentino; a cows' milk cheese from Rovereto[27]

Bitto – DOP – Lombardy

Bitto d'Alpe

Bitto Valtellina (synonym for Bitto)[25]

Bleu d'Aoste - Val d'Aosta

Blu

Blu Alpi Cozzie

Blu Antico

Blu del Moncenisio - Piedmont

Blu del Moncenisio d'alpeggio

Blu del Moncenisio - Piedmont

Blu di montagna

Blu Val Chiusella

Bonassai - Sardinia

Bonrus - Piedmont

Boscattella di Fiavé – Trentino; a recently developed soft cheese made in Fiavé[25]

Boschetto al Tartufo – a cheese incorporating pieces of white truffle[28]

Bomino

Boves - Piedmont

Bos – DOP – Province of Cuneo, Piedmont; made in three varieties:

Bos d'alpeggio

Bos dung[29]

Bos tenero[29]

Branzi – Val Brembana, Lombardy, a similar cheese to Formai del Mut

Brebidor – Sardinia; a soft sheep's milk cheese[30]

Brebibu – Sardinia; a modern, soft, 'blue' (really green) sheep's milk cheese inoculated with *Penicillium roquefort*, made by Argiolas Formaggi in Dolanosa (Province of Cagliari)[31][32]

Bressanella

Bricchetto tartufo

Brocchi (see Brozzi)[33]

Bross (see Brios) - Langhe, Piedmont

Brios

Bross (see Brios)

Brossa – Val d'Aosta; cows' milk

Brozzi[34]

Brus (see Brios)

Brus da latte

Brus da ricotta

Bruss (see Brios)[29]

Bruss delle Langhe (see Brios)

Bruss di Castelagnone - Piedmont

Bruss di Frabosa

Brux

Brux d'Oruzzan

Brux d'Oruzzanvan

Bruxzu

Budino di capra con uvetta e vin santo

Buffona

Burnata – a kind of mozzarella, stuffed with a mixture of mozzarella and cream

Burnata delle Murge – Puglia; a Burnata produced since the early twentieth century in Andria (BA) and Martina Franca[25]

Burnata di bufala – made from the milk of water buffalo

Burneti - Lazio

Burnino - Basilicata, Molise, Campania, Calabria

Burnino e burnata di bufala (water buffalo's milk cheeses from Campania)[35]

Burnino farcito con soppressa - Basilica

Burnino in cortecchia - Campania

Busche

Burnino - Calabria

Buttermilch (Lagundo) (see Alghuder Buttermilch)

Cachal - Piedmont

Cacio

Cacio a forma di limone - Marche

Cacio di fossa - a hard, sharp sheep's milk cheese, not unlike Pecorino

Cacio di vacca bianca - Abruzzo

Cacio figurato

Cacio magno - Lazio

Cacio magno alle erbe

Cacio marretto – Abruzzo[25]

Cacio oltraioco

Caciocavallo

Caciocavallo abruzzese - Abruzzo

Caciocavallo affumicato - Campania

Caciocavallo del Monaco - Campania

Caciocavallo di bufala - Campania[36] in both smoked and un-smoked varieties, from Lazio[37]

Caciocavallo di Castelfranco in Misciano - Campania

Caciocavallo di Cimina - Calabria

Caciocavallo farcito - Campania

Caciocavallo di Godrano

Caciocavallo ragusano – DOP – Sicily; former name for the cheese now officially listed as Ragusano[38]

Caciocavallo silano – DOP – Calabria, Basilicata, Campania, Molise and Puglia

Caciocavallo podolico – Basilicata, Campania, Calabria, Puglia (from Gargano); takes the name from the breed of the cow

Caciocavallo podolico campano - Campania

Caciocavallo podolico picentino

Caciocotto - Basilicata

Caciofiore aquilino - Abruzzo

Caciorlote - Campania

Caciorette - Lombardy

Cacioretta - Campania, Abruzzo, Lazio, Calabria, Basilicata, Puglia

Caciariocotta campana - Campania

Caciariocotta di bufala[39]

Caciariocotta di capra olentina - Cilento, Campania

Caciariocotta fresca - Lazio

Caciariocotta lucano – Puglia, Campania, and especially Basilicata[13]

Caciariocotta pugliese - Puglia

Caciotta - Central and South Italy

Caciotta amiatina

Caciotta al peperoncino - Campania

Caciotta calabra - Calabria

Caciotta campana - Campania

Caciotta del Fermano - Marche

Caciotta del Montefeltro - Marche

Caciotta del Monte Luzzarina - Emilia-Romagna

Caciotta della Lunigiana - Toscana

Caciotta misto peccora

Caciotta degli Elimi

Caciotta dei Monti della Laga - Lazio

Caciotta della sabbina - Lazio

Caciotta di Asiago - Veneto

Caciotta di Brugnato

Caciotta di capra - Friuli Venezia Giulia

Caciotta di latte caprino

Caciotta di Montemauro - Emilia-Romagna

Caciotta di pecora

Caciotta genovese romana - Lazio

Caciotta mista della Tuscia

Caciotta di bufala - Lazio

Caciotta di bufala pontina[39]

Caciotta Manzone

Caciotta sarda - Sardinia

Caciotta senese - Toscana

Caciotta toscana - Toscana

Caciotta vaccina frentana

Caciottina

Caciottina canestrata di Sorrento - Province of Naples, Campania

Caciottina di bufala[39]

Caciottina di bufala di Amaseno[39]

Caciottina di bufala di Amaseno aromatizzata[39]

Caldesi di capra - Val Camonica, Lombardy

Calzone

Calciagno

Callu de cabeddu

Camasciano

Canestrato - Trentino, Puglia, Basilicata, Sicily, Sardinia

Canestrato crotonese - Calabria

Canestrato d'Aspromonte - Calabria

Canestrato di Calabria - Calabria

Canestrato di Moliterno Stagionato in Fondaco – a hard mixed sheep's and goats' milk cheese from Puglia; it is matured for at least 60 days and may be eaten at table or grated [40] An application for PDO status was submitted on 20 August 2005 [41]

Canestrato pugliese - Puglia; a PDO cheese made in the Province of Foggia

Canestrato sardo - Sardinia

Canestrato trentino - Trentino

Canestrato vacchino - Sicily

Candela di Langa

Cansiglio - Province of Belluno Veneto, Province of Pordenone Friuli Venezia Giulia

Cappello del Mago

Capretta

Capidor

Caprini bergamaschi - Province of Bergamo Lombardy

Caprino (goats' cheese) - Piedmont, Lombardy, Veneto, Trentino, Friuli Venezia Giulia, Calabria, Sardinia

Caprino a coagulazione lattica - Lombardy

Caprino a coagulazione presamica - Lomparty

Caprino al latte di fico - Marche

Caprino al pepe di Baglino - Piedmont

Caprino locchese

Caprino da grattugia

Caprino dell'Aspromonte - Calabria

Caprino degli Alburni - Campania

Caprino della Carnia pasta dura e pasta morbida - Carnia, Province of Udine, Friuli Venezia Giulia

Caprino della Limina - Calabria

Caprino della Val Brevenna

Caprino della Val Vigizzo

Caprino di Baceno - Piedmont

Caprino di Cavalese

Caprino di Demonte - Piedmont

Caprino di malga delle Alpi Marittime - Piedmont

Caprino di Montefalcione del Sarno

Caprino di Rimella - Piedmont

Caprino di Urbino - Marche

Caprino Francese

Caprino fresco - Abruzzo

Caprino fresco veneto - Veneto

Caprino lattico piemontese - Piedmont

Caprino lombardo - Lombardy

Caprino ossolano - Piedmont

Caprino presamico piemontese - Piedmont

Caprino sardo - Sardinia

Caprino spazzacamino

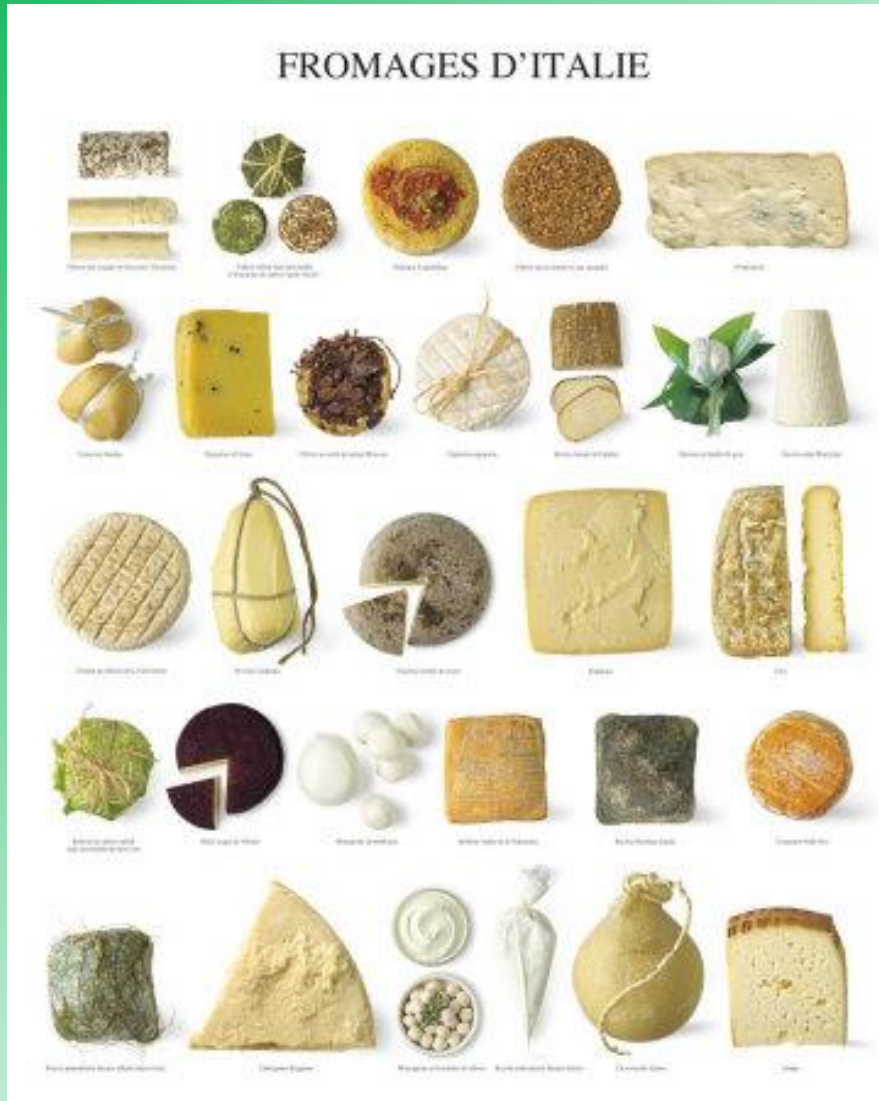
Caprino stagionato - Basilicata, Campania

Caprino trentino - Trentino

Italy – Influence & Agriculture



Italy – Regions



La Tur



La Tur

Type: Equal parts cow, goat and sheep milk

Origin: Alta Langa, Piedmont, Italy

Process: Barely ripened (10 days to two weeks)

Texture: soft and runny near the rind, almost fluffy/mousse like towards the center

Color: pale cream to straw-colored

Rind: Thin and white, wrinkling as it ages. It can have a thin coat of white mold.

Flavor: well-rounded, mellow, grassy with a hint of mushroom

La Tur

- What flavors and aromas do you get?
- How does it feel?
- How would you serve it?
- Foods made with it?
- What drinks would best pair with it?

Weinkase Lagrein



Weinkase Lagrein

Don't let the name fool you. Though it translates from German into "wine cheese", this unusual tomme is actually from the northern Alto-Adige region of Italy. Local Lagrein wine with added herbs and garlic and pepper are used to soak the cheese for 5 days. This flavor penetrates the pasteurized cow's milk and the result 6 weeks later is an irregular, finely holed cheese with a creamy smooth paste that is reminiscent of the French Gaperon. If you can track down a wine with the same name; then you're in pairing business.

Type: Cow milk Pasteurized

Origin: Trentino-Alto Adige

Process: Aged 2 Months

Weinkase Lagrein

- What flavors and aromas do you get?
- How does it feel?
- How would you serve it?
- Foods made with it?
- What drinks would best pair with it?

Italian Cheese & Food



Italian Cheese & Food

Cacio e Pepe (Cheese and Pepper) – Traditional Roman Pasta Dish

- Boil Pasta in Salted Water (10g salt per 1L water per 100g of pasta) Note: Reserve the Pasta Water
- Coarsely Ground Black Pepper – lightly toast in a skillet
- Add a bit of some pasta water
- Add some Olive Oil and or Butter (3-4T)
- Finely Grated Pecorino Romano around 1 cup
- Toss the al dente or slightly firmer pasta in the pan add the cheese and toss over some heat. Adjust with a bit of pasta water until the sauce is perfectly creamy.

Italian Cheese & Food



Italian Cheese & Food

Grilled Buffalo Mozzarella Cheese Sandwich

- 1 lb buffalo mozzarella, cut into 4 equal pieces about 3" x 4"
- 8 1/2-inch thick firm white sandwich bread
- 2 large eggs
- 1/2 cup heavy cream
- 1 tsp fresh thyme leaves
- 1 tsp coarse salt
- pinch of nutmeg
- 1/4 cup extra-virgin olive oil
- 2 tbsp unsalted butter

Gorgonzola Dolce



Gorgonzola Dolce

This DOP Gorgonzola comes from a small producer in the Piemonte. Creamy, mild, lightly sweet - eat it on its own, or put it right on pasta for perfect sauce.

Milk Type: Cow milk Pasteurized

Origin: Piedmont

Process: Aged 2-4 Months

Type: Blue

Gorgonzola

Gorgonzola – Blue Veined Cows Milk

Gongonzola Dolce – Cream added for smoother milder flavor

Gorgonzola Decante – Aged Longer. Stronger Flavor.

Gorgonzola Dolce

- What flavors and aromas do you get?
- How does it feel?
- How would you serve it?
- Foods made with it?
- What drinks would best pair with it?

Cheese & Food



Parmigiano Reggiano

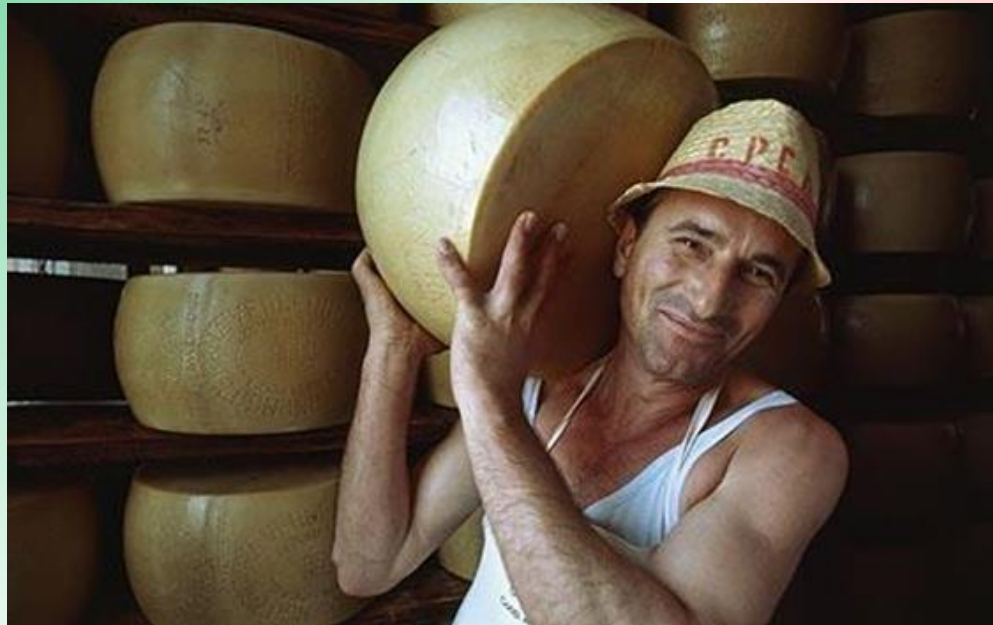


Parmigiano Reggiano

Parmigiano Reggiano – King Of Cheese, Grana, DOC minimum aging 12 months

Vecchio – 18-24 months

Stravecchio – 24-36 months



Parmigiano Reggiano

Although 365 factories in Emilia-Romagna have their hands in this cheese pot, we buy our wheels from the only four cheesemakers that produce just nine wheels each day from milk of solely Italian Brown cows- " Solo di Bruna." The raw afternoon milk is left overnight, allowing the cream to rise to the top while complex flavors to begin to develop. The complexity grows through 24 months of aging, resulting in a Parm that is classic and unfailing: salty, umami-laden flakiness yields to deeply buttery and caramel notes with a nutty crunch.

Milk Type: Cow Milk UNPasteurized

Origin: Emilia Romagna

Process: Aged 2 Years?

Type: Grana

Parmigiano Reggiano

- What flavors and aromas do you get?
- How does it feel?
- How would you serve it?
- Foods made with it?
- What drinks would best pair with it?

Parmigiano Reggiano & Scotch

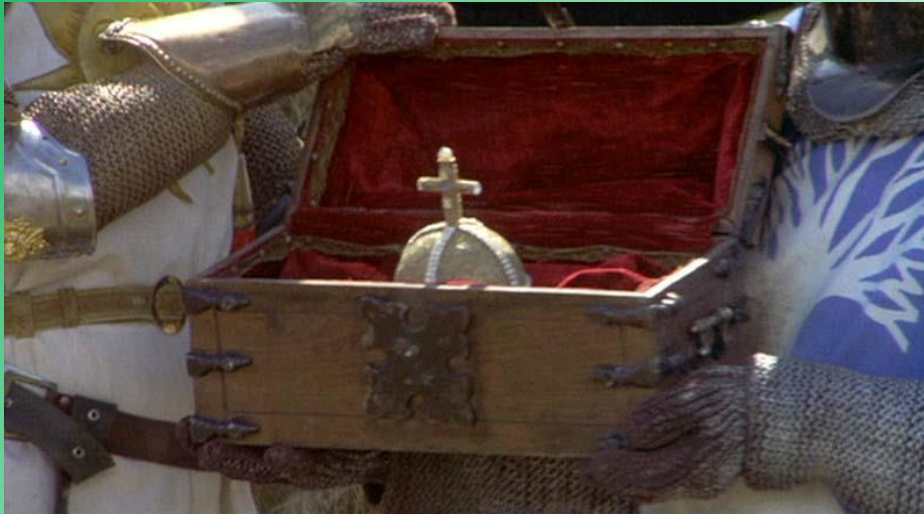
I love scotch.

**Scotchy, scotch,
scotch.**

**Here it goes,
down in my belly.**



Balsamic – The Real Stuff



Italian Cheeses

Mozzarella

Mozzarella di Buffalo – Water Buffalo Milk

Burrata

Provolone

Taleggio – Mauri, DOC

Marcapone - Tirimasu

Ricotta

Brillo

Caprinella

Casu Marzu – Maggot Cheese made from Pecorino Sardo, EU Banned it for a while.

Italian Cheeses



Italian Cheeses

