



# You have been gifted a: Virtual Provolone Class!



Stretch along with Caputo Brothers Creamery owner Rynn Caputo and learn how to create and age your own Provolone at home! Did you know that Provolone literally means “big, aged mozzarella”? It is a pasta filata (stretched curd) cheese, but it must be brined and aged prior to eating. Age just a few weeks for a mild, softer cheese or longer for a sharper cheese with a little more bite! In just a few steps our class will teach you how to create your own form of provolone for aging!

Your Virtual Class experience includes:

- Our handmade, cultured mozzarella curd, shipped frozen (please freeze upon arrival). Curd can be stored in the freezer for up to a year!
- Your gift-giver will forward you: emailed instructions on what you'll need at home for the class (kitchen string, salt, spoon, bowls, etc.) and a link to a password-protected page of our website with your on-demand class to enjoy a cheese lesson and step-by-step instruction with cheesemaking expert Rynn Caputo!

Once you receive your kit, access the website at your leisure and enjoy your class!

Questions?

Contact [info@caputobrotherscreamery.com](mailto:info@caputobrotherscreamery.com) or 717-739-1091  
[caputobrotherscreamery.com](http://caputobrotherscreamery.com)