

Section28 Briefing Note



La Saracca

Introduction

La Saracca is made in the classic style of the alpine cheeses of Northern Italy and is based on the Fontina Vecchio.

When living in Piemonte, Kym and his family spent considerable time in Valle d'Aosta where Fontina is a core part of the regional cuisine. La Saracca is a tribute to this region and a cheese that reflects these memories.

Fast Facts

- Milk: Raw Cow
- Rennet: Non-animal
- Affinage: 150 – 200 days
- Size: 3.5 to 4kgs

Section28 uses a traditional recipe that has been adapted to Australian conditions, along with a mixture of heritage Italian cultures. The cheese is made from raw milk and washed weekly for a minimum of five months in Section28's cave.

This technique ensures the underlying taste of the raw milk is optimised and the cheese has flavours that reference the classic Italian Fontina but remains uniquely Australian.

La Saracca is one of the few Australian raw-milk cheeses that is commercially available.

Flavours and taste

La Saracca has an aromatic, slightly pungent, reddish yellow rind and a smooth, supple straw-yellow paste dotted with small round holes.

It has a rich buttery flavour with a delicate nuttiness that is balanced by subtle hints of green grass, earthy cellars and sweet summer fruits.

Like all Italian mountain cheeses, La Saracca gives a small fizz to the sides of the tongue as it activates taste buds in the mouth.

Best served

In a Risotto; Pasta Bianco; on a Croque Monsieur or on a platter with nuts and fresh fruit.

Wine match

Pinot Grigio, Gewurztraminer, Nebbiolo, Barbera.

