



This washed rind cows milk cheese from Italy has a creamy texture and yeasty flavour, making it a truly versatile cheese in the kitchen and a great introduction to washed rind cheeses.

## Key Facts

**Origin:** Lombardy region, Italy

**Milk:** Cow

**Rennet Type:** Animal rennet

**Style:** Washed rind

**Classification:** Artisan

**Shelf Life:** 7-10 days, this product is cut to order

**Goes well with:** Pinot Grigio, Pinot Noir, Gamay, yeasty Blonde Beer

Cured meats, mushrooms, crisp new season apples

**Similar cheeses:** Pont L'Évêque, Milawa King River Gold

## Details

Taleggio (tah-LED-joh) DOP is a classic Italian washed rind cheese with a creamy texture and a distinctive yeasty flavour. It is matured in stacked wooden boxes in caves high in the Italian Alps, as it has for many years. It is washed and brushed several times over a month, developing a thin bloom flecked with grey yeasts and blue *Penicillium* mould on a distinctive orange rind. The colour and pungent aroma of the rind is due to the presence of *Brevibacterium linens*. Beneath the thin, crusty rind, the ivory texture of the cheese becomes buttery and soft as it slowly ripens.

### A little history

Ciresa's history began almost 100 years ago, in 1927, founded by Giovanni Ciresa, and is now a third-generation company.

Giovanni, the grand father, started his journey by sourcing cheese from the Valsassina area.

Then, when the business became successful, he built a cave to age the selected cheese.

After the success of the Giovanni, his sons Vittorio and Alfredo took over the company and started producing the cheese themselves.

Vitorrio and Alfredo now help both of their children who took over a well-known Gorgonzola factory to expand their selection with a range of blue cheese.\*DOC = Denominazione di Origine Controllata (Controlled Designation of Origin)

## Dietary

**Ingredients:** Pasteurised cow's milk, salt, cultures, animal rennet.

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