

## Taleggio Recipe Ideas

Taleggio is multi-faceted: its slightly salty rind, its rich buttery creamy interior, and its yeasty flavour notes. Pair with a tart, crisp apple to contrast the rich, creaminess. Or lean into its earthiness with mushrooms, and even some cured meats.

### **Toastie**

Take your toastie next level with some generous slices of oozy ripe Taleggio. You won't regret it!

### **Risotto**

Add chunks of Taleggio to your bowl before topping with your finished risotto for a buried cheesy treasure.

### **Potato, caramelised onion, Taleggio, rosemary pizza**

Drizzle some extra virgin olive oil across your pizza base. Layer some thinly-sliced potato, caramelised onion & sprinkle with rosemary tips. Add some mozzarella and Taleggio before baking for 8-10 mins in a hot oven until lightly browned.

### **Stuffed baked potato**

Scoop out the flesh of a baked potato (or even a sweet potato). Mash with some cubes of Taleggio, herbs such as thyme, a little butter, season well. Stuff the mixture back into the jacket and bake for 15-20 min until golden. Add a crisp salad and lunch is ready.

### **Pasta al forno**

Literally meaning 'to the oven' Par-cook some large pasta shells (conchiglioni) and combine with a basic béchamel sauce into which you have stirred your Taleggio and some blanched vegetables (cauliflower florets, savoy cabbage, spinach, green beans – your choice) or even mini pork meatballs. Top with breadcrumbs and grated Parmigiano Reggiano. Bake for 20-30 until crisp and golden on top.

### **Is Taleggio supposed to be that colour?**

Taleggio cheeses are stacked in wooden pine boxes then washed (duh!) and brushed several times over a one month period, slowly developing a thin bloom flecked with grey yeasts and blue Penicillium mould on its distinctive terracotta-coloured rind. Its tell-tale rind is thanks to the presence of *Brevibacterium linens*, a bacteria that also naturally occur on human skin.

### **What should I drink with Taleggio?**

Pinot Grigio, Pinot Noir, Gamay, Yeasty Blonde Beer

A last but not important note, best store your Taleggio separately to other cheeses as it tends to be bossy in terms of aroma.

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