



STELLA'S  
P A N T R Y

## Gorgonzola Dolce DOC

**Pronunciation:** gor-gohn-ZOH-lah DOLE-chay

**Origin:** Lombardy, Italy

**Milk Source:** Pasteurised Cow

**Rennet Type:** Animal

**Style:** Blue

**Size:** 12kg drum

**Approximate Age:** 2 months



This is one of the most famous cheeses and comes from Lombardy in Italy. A mould is introduced into the cheese and its growth is enhanced through a method of piercing the cheese with copper or stainless steel needles to produce fissures or air passages. This enables oxygen to enter and nourish the mould. Bacteria are mixed into the curd earlier in the cheese making process and the piercing speeds up the blueing process. A healthy Gorgonzola is a vivid, glistening ivory-to-straw colour, set against liberal striations of greenish-blue mould. It should be moist and not too crumbly.

**Tasting Notes:** Soft, luscious and slightly sweet this version of gorgonzola does not have the same “bite” as the Piccante version.

**Uses:** Cheese platter, risotto, pizza, pasta, polenta (great for melting!)

**Wine Match:** Sangiovese, Sparkling Shiraz, Dessert wines

**Try with:** Saffron Vanilla Pears, Cannibal Creek Bakehouse fruit loaf