



STELLA'S
P A N T R Y

Grana Padano

Origin: Parma, Italy

Milk Source: Unpasteurised Cow's milk

Rennet Type: Animal

Style: Hard

Size: 36kg wheel

Approximate Age: 18 months



Grana Padano has been part of Italy's proud gastronomic tradition and culture since the dawn of the second millennium, and has grown alongside the entire milk and dairy industry. Today, Grana Padano is one of the best selling cheeses in the world, and has become a benchmark for the entire industry, from the milk producer to the retailer. Grana Padano is made from partially skimmed milk and has a hard, thick and smooth dark yellow rind.

Tasting Notes: Grana Padano's flavour is sharp and fragrantly fruity. It has more subtle notes than Parmigiano Reggiano but a similar fine grainy texture.

Uses: Perfect for grating to add to add flavour when cooking and to finish over the top of pasta & risotto.

Wine Match: Full bodied Shiraz or Cabernet Sauvignon

Try with: Aged balsamic vinegar