



STELLA'S  
P A N T R Y

## Mauri Fontina

**Origin:** Lombardy Piedmont, Italy

**Milk Source:** Pasteurised Cow's Milk

**Rennet Type:** Animal

**Style:** Semi Hard

**Size:** 11kg wheel

**Approximate Age:** 90 days minimum



The D.O.C Fontina is exclusively made in the Valle d'Aosta & has been one of Italy's most famous cheeses since the eleventh century. Authentic Fontina d'Aosta will have an easily identifiable purple logo stamped into the rind.

Exported "Fontina" is also of a high standard and can be found under several names including the Fontalmauri that is imported to Australia. Fontina is semi-hard, cooked curd cheese, with a reddish brown brushed rind and beige interior. The flavour is earthy & herbaceous with a hint of mushrooms and has a delicately perfumed aroma.

**Tasting Notes:** with a sticky rind, this semi hard cheese has a supple paste with small holes and a mild, nutty flavour with hints of the herbaceous pastures on which the cows graze.

**Uses:** cheese platter, grilling & melting, fondue, sauces

**Wine Match:** Pinot Grigio, Viognier, Chardonnay

**Try with:** cornichons, ham and rye sourdough