



STELLA'S
P A N T R Y

Parmigiano Reggiano

Pronunciation: parm-ee-garn-oh reggie-ah-no

Origin: Parma, Italy

Milk Source: Unpasteurised Cow's milk

Rennet Type: Animal

Style: Hard

Size: 36kg wheel

Approximate Age: 24-36 months



The King of Cheeses – a great Parmigiano Reggiano is a kitchen staple. Even though lots of hard grating cheeses are referred to as 'parmesan' there is only one Parmigiano Reggiano. It is strictly controlled by appellation law that states it can only be made with raw milk from animals fed on natural pastures and hay – no silage or fermented feed is allowed. It can only be made in the regions of Parma and Reggio-Emilia (hence the name) and must be aged for a minimum of 12 months before being released for sale.

Tasting Notes: Slightly fruity, savoury flavour with a well-balanced bite and small amino acid crystals throughout the interior. The texture is hard and slightly granular, although still moist enough to be a pleasant eating cheese.

Uses: An excellent cooking cheese; grate into sauces and on top of baked dishes such as gratins, shaved into salads. Flavour soups stocks and oils with the rind.

Wine Match: Sangiovese, Pinot Grigio

Try with: Onion pickles, Guiseppe black olive crostino