



STELLA'S  
P A N T R Y

## Provolone Piccante

**Origin:** Po Valley, Italy

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

**Rennet Type:** Animal

**Style:** Hard

**Size:** 20kg wheel

**Approximate Age:** 12 months



Provolone is native to Southern Italy but nowadays the majority is produced in Northern Italy and is a cheese that can be thought of as mozzarella's older brother. Take some mozzarella, form it into the shape of a large roll and rub it down with brine, bind it with rope and hang it from the ceiling for a few months and voila!- You have just made provolone. There are two varieties of provolone. Dolce (meaning sweet) is the milder version and Piccante (meaning sharp) is its spicy, more aged counterpart.

**Tasting Notes:** Provolone Piccante has a sharp spicy, salty flavour and is recognised as one of the most famous and appreciated of typical Italian cheeses.

**Uses:** Cheese platter, melting, table cheese, risotto

**Wine Match:** full bodied shiraz or cab sauv

**Try with:** Prosciutto, Fig or quince paste, crusty bread