



STELLA'S  
P A N T R Y

## Taleggio DOC

**Pronunciation:** tah-LEDGE-oh

**Origin:** Lombardy, Italy

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

**Rennet Type:** Animal

**Style:** Washed Rind

**Size:** 2kg square

**Approximate Age:** 6-8 weeks



The name and history of this cheese go back to the mountains between Lecco and Bergamo where the Val Taleggio lies. This classic Italian washed rind is matured in cool but humid natural granite caves such as those in the Valsassina that have been famous since the eighteenth century for their natural suitability for ripening and refining cheese. The environment is perfect for a thin bloom of unique micro-flora to develop on the surface of the cheese. The cheese is stored stacked in pine boxes and washed weekly with a light brine solution. During maturation they develop a rough rosy coloured crust speckled with blue grey moulds that create a gentle yeasty, hay aroma.

**Tasting Notes:** Taleggio has an ivory interior that slowly changes, as it ripens, becoming soft and buttery with a fruity saltiness and slight tang that intensifies with age. At its optimum, it has a complex, subtle texture that dissolves on the tongue, and a slightly and yeasty creaminess.

The flavour mellows and lingers when heated so it is an excellent melting cheese. It will add a full flavour to many dishes and marries perfectly with mushrooms.

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

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

**Try with:** Muscatels, quince paste, crusty bread