

GORGONZOLA DOP TOSI



CODE 20912

COUNTRY OF ORIGIN Italy, Piedmont

TYPE OF MILK Cow's milk

WEIGHT 3 kg

DOP cheese gorgonzola produced in a traditional way

DESCRIPTION	Pasteurised cow's milk
APPEARANCE	The crust is wrinkled and rosé, pasta is creamy, straw-colored, sliced, for the development of molds with green-blue veins
TASTE	Sweet and delicate, full of aromas of milk and cream and good aromas linked to the mold
PRODUCER	Caseificio Tosi - Gattico (NO) - Piedmont
OUR SELECTION	Once the Gorgonzola was called 'Stracchino Verde' or 'Stracchino di Gorgonzola', this suggests that it was a rather soft cheese. The dairy Tosi performs processing by working the curd at low temperatures, thus obtaining a rather soft and creamy cheese, so that sometimes the only way to serve it is to use a spoon
CURIOSITY	Once this process was created by working in the evening, the curd was hanged and left to dry. The next day, another work was done and the form was prepared by alternating layers of fresh curd and curd layers of the previous day. In this way, the two curds did not fit perfectly and there were slots where the molds spontaneously developed. The word erborine comes from 'erborin' or parsley in Lombard dialect, for the resemblance of the color with the mold