

GORGONZOLA DOP CHEESE



Soft and creamy cheese can taste sweeter or spicier.

Originating in northern Italy in Gorgonzola in Lombardy is produced with cow's milk and has a high fat content. It has the shape of a drum weighing from 6 kg to 12 kg.

The internal texture has shafts ranging from gray to blue and obtained by the presence of penicillium gorgonzola or glaucum.

The different manufacturing methods, the type of mold and the amount of salt give rise to a variety of cheeses, but the most famous are the sweet gorgonzola, the mild and the most intense spicy flavor. Cured in caves result in the best gorgonzola.

In addition to being consumed naturally, gorgonzola can be used in the preparation of sauces, mixed with reduced cream for pasta, filling pies or canapés.