

TALEGGIO

Originating from Bergamo in the 10th Century, Taleggio is washed in salt water and has a delicate, fruity flavour.

PLU: 706

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Washed Rind (NHR)	Type of Milk:	Cow
Country:	Product of Italy	Pasteurisation:	Pasteurised
Region:	Lombardy	Rennet:	Traditional
Approx weight:	2 Kg	Style:	Washed Rind
Accreditation:	PDO	Flavour:	Delicate and fruity
Rec. Drink:	Valpolicella	Rind:	Washed
		Own Milk:	Yes

Commentary

Taleggio was almost certainly made as early as the eleventh century when it was made exclusively in the Val Taleggio of Bergamo and matured in the caves of Valsassinas, but was not actually marketed under the name 'Taleggio' until after the First World War. These days its manufacture takes place more extensively across the Lombardy plain and in the foothills of the Alps. Until it was re-named as Taleggio, the cheese was known as Stracchino, coming from the local dialect word 'stracch' meaning tired or exhausted. This related to the condition of the cows because the cheese is made using only autumn and winter milk, when the cows have made the long journey down to the plains from the Alpine pastures where they graze for the spring and summer.

Taleggio is a protected cheese, falling under the European legislation of Protected Designation of Origin (PDO). In 1955, laws were passed which meant that the production process couldn't be copied, and in 1988, these were strengthened to indicate that the cheese could only be made in specific areas.

During the making process of Taleggio, the curd is not pressed but is turned regularly in the vat to release moisture. It is washed with a brine solution during the curing period to ensure the formation of the rough, thick, pink rind. The ripening period takes place over 6-7 weeks in the maturation caves at a relatively low temperature of 4 degrees.

Taleggio has a very strong aroma which comes from its washed, rosy rind, but its flavour is much more subtle. It is fruity and milky, with a texture that melts in the mouth and is smooth and supple.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of Italy

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1224kJ
	(kcal)	295kcal
Fat		24.4g
of which	saturates	15.5g
Carbohydrates		0.9g
of which	sugars	<0.5g
Fibre		0.1g
Protein		18.0g
Salt		3.53g