

GRANA PADANO

THE TASTE OF A TRUE P.D.O. CHEESE



PERKINS

OUR PEOPLE DELIVER MORE®

800-733-5708 www.perkins1.com

TIMELESS TREASURE



Some of the most precious treasures have come to light during the darkest centuries of humanity. In the year 1135 the Cistercian monks from the fertile Po Valley created one of Italy's most original masterpieces: a completely new recipe for a succulent cheese made from the excess milk produced by their cows.

Given its granular structure, this cheese could almost only be called "grain" and so was created Grana Padano (Padano Grain) cheese, delicious; with an unmistakably unique flavor.

The basic ingredient of Grana Padano P.D.O. is milk. The special feed regimen for the cows and rigorous agricultural practices guarantee the unique flavor and nutritional value of the milk used. For over 1000 years Grana Padano P.D.O. has been produced from partially-skimmed milk following the same recipe and long and careful aging process that has never changed, resulting in a cheese with a unique aroma and consistent texture and flavor.

On the following pages you will discover all the richness of Grana Padano P.D.O. as well as delicious recipes created by famous chefs from all over the world, presented here for your enjoyment.



A GIFT FOR YOUR PALATE: CHOOSE THE BEST ACCOMPLISHMENT FOR GRANA PADANO

Grana Padano P.D.O. cheese releases its full flavor and aroma when it is taken out of the refrigerator an hour before serving. To appreciate it at its best, just cut off small slices with a special cheese knife. Delicious as a dessert or a savory snack, Grana Padano P.D.O. is the perfect accompaniment for fresh figs, olives and nuts.

Naturally you can enjoy Grana Padano P.D.O. in the most traditional way... just with fresh bread and a glass of wine.

Honey with the most intense flavors - from acacia flowers, mountain pine, walnut or rhododendron - is an ideal match with the most mature, aged Grana Padano P.D.O. Younger Grana Padano P.D.O. is enjoyed together with preserves made of green tomatoes, onions, or fruit spreads.

Fresh bread, made without yeast or artificial aromas - preferably baked in a wood oven - enhances the rich flavor of the cheese.

As for the wine, various kinds go well with Grana Padano P.D.O. White wines with a bouquet that lingers on the palate are particularly delicious with the youngest cheese. From the reds, select a wine with a medium degree of dryness. Varieties with more tannin such as Brunello and Barolo are the perfect companions.

Liqueurs such as Marsala or Passito make the ideal pairing with the most aged Grana Padano P.D.O.

The possibilities are endless!



GRANA PADANO CHEESE FLAN, WITH PORCINI MUSHROOM TEMPURA, PARSLEY AND GARLIC SAUCE

Chef Marco Bistarelli- IL POSTALE DI PERUGIA- Perugia (Italy)



INGREDIENTS (SERVES 4)

1 cup single cream- 2 whole eggs- 4 foil moulds- 1/2 cup grated Grana Padano cheese - 2 fresh medium-sized porcini mushrooms- butter- 1/2 cups plus 2 tbs flour - 1 egg white- 3 ice cubes- 3-1/2 tbs water- 2 tbs dry spumante - salt, pepper to taste

Sauce

a bunch of parsley (leaves only)- 5 garlic cloves- extra-virgin olive oil

DIRECTIONS

- Stir the cream with the eggs and Grana Padano cheese in a mixing bowl, season with salt and pepper. Butter the aluminium foil cups, fill with the mixture and cook in a double-boiler at 250 degrees for 35-40 minutes.
- In the meantime, peel and cut the porcini mushrooms into slices; put the flour, water, spumante and egg white into a basin.
- Mix with a wooden spoon, add the lightly floured mushrooms when the mixture is smooth, then fry in plenty of cooking oil.
- Parboil the garlic cloves in their skins for 5 minutes, press them through a sieve and set the pulp aside. Parboil the parsley leaves and cool them with water and ice.
- Put both in a blender and add extra virgin olive oil, until the desired density is obtained. Arrange the Grana Padano cheese flan in the centre of the dish, adding the porcini mushroom tempura and top with the sauce.

PORCINI MUSHROOM MILLEFEUILLE WITH GRANA PADANO CHEESE AND SPICY PEAS SAUCE

Chef Emanuele Scarello- AGLI AMICI DI UDINE- Udine (Italy)



INGREDIENTS (SERVES 4)

1-1/3 cups Grana Padano cheese- 2- 1/2 cups peeled porcini mushrooms - 1 cup fresh shelled peas - 1/2 cup potatoes- 1 shallot- 1 garlic clove- 1/2 cup chicken broth - ground spice mix (turmeric, mace, nutmeg, pimento, paprika, etc) salt, pepper; extra-virgin olive oil

DIRECTIONS

- Melt the grated cheese in a non-stick frying pan to obtain 16 small cheese wafers. Braise the finely chopped shallots and potatoes, add the chicken broth, then the peas and bring to a boil.
- Blend altogether when cooked, then drain through a Chinese strainer; add the ground spice mix after salting. Carefully wash and peel the mushrooms, sauté in the oil with the unpeeled garlic clove, salt and pepper.
- Prepare plates alternating the mushrooms with the Grana Padano cheese wafers and garnish with the spicy pea sauce.

GOOSE LIVER TERRINE WITH CORN FRITTER AND YOGURT AND GRANA PADANO ICE CREAM

Chef Tetsutaro Kobayashi- LA BRACE- Tokyo (Japan)



INGREDIENTS

Terrine

3- 1/3 lbs. fatty goose liver- 1 tbs salt- 1/2 tsp black pepper- Port (to taste)- Sauternes (to taste) Passito (to taste)- Marsala (to taste)- Grand Marnier (to taste) - Kirsch (to taste)- Grappa (to taste) **Ingredients for the fritters:** 1/2 cup corn puree- 1 tsp grated Grana Padano cheese- 2 tsp flour- 1/2 egg- Sodium bicarbonate (as needed) **Ingredients for the ice cream:** 2 cups yogurt- 3/4 cup milk- 1/2 cup extra fine sugar- 2 tsp lemon juice- 3.5 tbs grated Grana Padano cheese

DIRECTIONS

Terrine:

- Clean the goose liver, season with salt and pepper, then grill.
- Pour the Port, Sauternes, Passito, Marsala, Grand Marnier, Kirsch and Grappa into a saucepan and marinate the liver in this for about a day.
- Oven-bake the liver with the marinade at 120°C until the centre has reached 68°C and stays at that temperature for an hour.
- Cool and refrigerate for one day.

Fritter:

- Place ingredients in a basin and stir gently.
- Refrigerate for about 30 minutes then saute in batches.

Ice Cream:

- Put yogurt, milk, extra fine sugar and lemon juice in a basin and dissolve the sugar.
- Pour the mixture into an ice cream maker and leave for about 20 minutes, then add grated Grana Padano cheese.

Presentation:

Serve liver terrine and fritter on a dish. Garnish with salad and drizzle with sour cherry syrup, cherry sauce and a pinch of pimento. Put a scoop of ice cream in a small bowl and add to the dish.

GRANA PADANO “CRISPS”

Chef Giorgio Locatelli- LOCANDA LOCATELLI- London (UK)



INGREDIENTS (MAKES 12-14 ‘CRISPS’)

1 cup Grana Padano - Balsamic vinegar

DIRECTIONS

- Grate 1 cup Grana Padano (15 months old). Place the cheese on a reusable non-stick baking tray. Using a cookie cutter, cut circles out of the cheese (the grated cheese should keep the cutters shape).
- Bake for 6-9 minutes in a 350 oven, until the ‘crisps’ are golden.
- While still hot, place the ‘crisps’ on top of a rolling pin, so they will acquire a rounded shape. Leave them to cool there.
- Dip lightly in aged balsamic vinegar.

RISSOTTO WITH VEGETABLES & GRANA PADANO

Chef Lidia Bastianich- FELIDIA- New York (USA)



INGREDIENTS (SERVES 6)

1/2 pound broccoli (about 1 medium size stalk)- 1 cup blanched fava beans or frozen baby lima beans 3 table-spoon extra virgin olive oil- 1/2 cup minced scallions, green included (about 6)- 1 tablespoon minced shallot 1/2 teaspoon salt, or as needed- 2 tablespoon unsalted butter, cut into bits- 1/2 cup freshly grated Grana Padano cheese- Freshly ground black pepper

DIRECTIONS

- Cut broccoli florets from stems. Keep the florets small, (you should have about 1 1/4 cups). Peel the broccoli stems and then cut them into 2-inch pieces. Steam the florets just until bright green, about 1 minute. Reserve.
- Steam the steaming liquid. Transfer the stems to a blender or food processor and process until smooth. If needed add some of the steaming liquid to make a smooth mixture. Scrape out the puree into a small bowl. Set the florets and puree aside.
- If using the baby lima beans, cook them in boiling salted water for 2 minutes. Drain them thoroughly and set aside. (The blanched fava beans are ready as they are).
- In a 3- to 4- quart casserole or pot, heat the olive oil over medium heat. Add the scallion and shallot and saute until translucent, stirring often, about 4 minutes.
- Add the rice and stir to coat with the oil. Toast the rice until the edges become translucent, 1 to 2 minutes.
- Pour in the wine and stir well until evaporated. Add 1/2 cup of the hot stock and the salt. Cook, stirring constantly, until all the stock has been absorbed. Continue to add hot stock in small batches - about half a cup, just enough to completely moisten the rice - and cook until each successive batch has been absorbed. About 12 minutes after the first addition of stock, stir in the broccoli puree and the favas or limas. About 3 minutes after that, stir in the broccoli florets. Stir constantly and adjust the level of heat so the rice is simmering very gently while adding the stock until the rice mixture is creamy but al dente. This will take about 18 minutes from the first addition of stock.
- Remove the casserole from the heat. Whip in the butter until melted, then the Grana Padano cheese. Adjust the seasoning with salt, if necessary, and pepper. Serve immediately, ladled into warm shallow bowls.

PUMPKIN AND GRANA PADANO RISSOTTO WITH FOIE GRAS AND FRESH THYME

Chef Tony Mantuano - SPIAGGIA - Chicago (USA)



INGREDIENTS (SERVES 6)

1 pumpkin, 2-3 lbs. (If unavailable, use scorn squash) - 6 tbsps. unsalted butter - 1 small shallot, finely chopped 1 tsp. sea salt - 1 tsp. freshly ground pepper - 2 cups Acquarello organic riso or Carnaroli rice - 7 cups hot chicken stock - 1 1/4 cup Grana Padano cheese, grated - 8 oz. (4 pieces, 2 oz. each) foie gras 1 tbsp. saba - 1/2 tbsp. roasted pumpkin-seed oil - sunflower seeds - 4-6 sprigs fresh thyme

DIRECTIONS

- Cut the pumpkin in half and remove the seeds and membranes. With a vegetable peeler or pairing knife, peel the dark orange skin of the pumpkin. Cut the flesh into 1/4 inch cubes. Reserve 1 cup of the raw cubes. Blanch remaining diced pumpkin for 3-4 minutes or until tender. Puree and put aside.
- Heat 4 tbsps. of butter on medium heat in a deep, heavy bottomed pan. Saute shallot until translucent and add the diced raw pumpkin, salt and pepper. Cook for 2 minutes. Add the rice and cook for 1 minute, stirring constantly. Slowly begin to stir well, adding more stock only when previous liquid has been absorbed. Do not let the risotto boil, but stay just under, while cooking.
- When the risotto is tender to the bite, after 20-25 minutes or so, and all the broth has been added and absorbed, stir 1/2 pumpkin puree, 1 cup of the Grana Padano cheese and the remaining butter. Season foie gras with salt and pepper. In a hot pan, sear each slice, about 2 minutes each side. Divide the risotto on warm plates, place the foie gras on top and drizzle with 2-3 drops of saba. Garnish the plate with an additional 5-6 drops of saba and the pumpkin-seed oil. Sprinkle on the remaining Grana Padano cheese and the sunflower seeds. Place a fresh thyme sprig on top and serve immediately.

SWEET AND SOUR COD PARCELS WITH GRANA PADANO CHEESE ON A PUREE OF SCAMPI AND BALSAMIC VINEGAR SAUCES

Chef Holger Stromberg - DIE KOUNGE - Munich (Germany)



INGREDIENTS (SERVES 4)

300 g of cod fillets - 4 slices of Parma or San Daniele cured ham - 8 large sage leaves - 1/2 cup of grated Grana Padano cheese - 1 egg - 1 tbs of thick cream - 2 spoonfuls of type 404 flour - butter, olive oil - 8 scampi or king prawns - 3 - 1/2 tbs of toasted pine nuts - 2 red peppers - 1 diced shallot - 1 crushed clove of garlic - 3 tbs of extra dry Martin- 3 1/5 tbs of olive oil - 2 tbs of grated Grana Padano cheese - 1 sprig of rosemary - Salt - Freshly ground pepper

DIRECTIONS

- Preparation: Scampi puree Wash the peppers and dice them after taking care to remove all the seeds. Heat the olive oil in a frying-pan, add the diced shallot, the garlic and the diced peppers, and fry gently. Add the rosemary, salt, and the Martini. Cover and leave to simmer over a medium heat. Then remove the garlic and the rosemary, add the rest of the olive oil and blend to produce a puree. Add salt and freshly ground pepper to taste, and add the grated Grana Padano cheese. Chop the pine nuts and add them to the pepper puree. Shell the scampi, clean them thoroughly and chop them very finely. Heat olive oil in a frying-pan, fry the scampi briefly and then mix them into the pepper puree. Adjust the seasoning.
- Cod Parcels Mix the Grana Padano cheese with the egg white and add enough cream to form a thick mixture. Divide the cod fillet into four pieces. Arrange the four slices of ham on a chopping board and place a sage leaf, a piece of cod and another sage leaf on each of them. Dust the parcels lightly with flour then dip them in the Grana Padano and egg mixture. Heat the olive oil in a non-stick pan and fry gently until golden brown each side, adding a knob of butter towards the end of the cooking time. When cooked, remove the frying-pan from the heat, leave the cod parcels to stand in it for about 1 minute then serve.
- Balsamic vinegar sauce: 1/2 cup of sugar - 2 cups of balsamic vinegar Caramelize the sugar in a saucepan over a strong heat, then add the balsamic vinegar (Watch out for splashes!). Leave the sauce to boil down to a syrupy consistency. Serve the sauce still warm. Store covered in a cool place.
- Garnish: Garnish with a baked small yellow pepper full of diced stewed, skinned peppers.

MILLEFEUILLE OF GREEN LENTILS AND SMOKED CARP WITH GRANA PADANO CHEESE

Chef Jean Jaques Daumy - La Cigarette - Issoudun (France)



INGREDIENTS (SERVES 4 TO 6)

1 1/3 cups of smoked carp- 1 cup of lentil purée - 1 cup of Grana Padano of liquid cream- 6 eggs - Walnut Oil- Balsamic vinegar reduced by 50% - Fresh coriander and chervil

DIRECTIONS

- Lentil flan:
Mix the purée and then incorporate the cream and the eggs. Adjust the seasoning. Pour about 1 cm of the mixture in well-battered ramekins. Cook for 20 minutes at 90° . Place on one side.
- Grana Padano circular crisps:
Preheat oven to 180° . Sprinkle the grated cheese on a sheet of parchment paper so as to obtain discs with 5 cm diameter. Place in an oven. When the cheese has become golden brown, take out of the oven and allow to cool. Cut some thin slices of smoked carp and put aside in a cool place.
- Dressing:
Place the cold lentil flan at the centre of each plate. Add a few slices of smoked carp, a Grana Padano crisp, and finally, a further layer of smoked carp slices and another crisp.
- Drizzle with walnut oil and balsamic vinegar and place a twig of chervil and coriander on top. Finally add a crumbled disc of Grana Padano.
- The dish must be dressed at the last minute and accompanied by a dry, flowery white wine.

THREE STAGES OF MATURITY, THREE GREAT FLAVORS



After aging for twelve months Grana Padano P.D.O. develops a certain maturity. Deliciously tasty, it is ideal for dishes served au gratin as well as for sauces, grated or sliced it adds flavour to carpaccio and artichokes, wild mushrooms or chanterelle mushroom salad. It is also the perfect addition to a meal of pasta, as its grainy texture feels soft on the palate, and tastes sweet, delicate and yet slightly spicy. In fact, the most common description of its flavour and scent is of fresh, creamy milk.

After 16 months, Grana Padano P.D.O. is the perfect accompaniment for meats and vegetables, or as a garnish for croquettes and omelets. At this age, the cheese is a little crunchier. This is due to the continuous reduction of moisture

and to the aging of the milk proteins, which gives the dish a more pronounced flavor, with a perfume and aroma reminiscent of dried fruit and grasses.

After 20 months, Grana Padano P.D.O. is considered >> aged << and therefore >> Riserva <<. It is a product of great quality and depth of flavour. The special mark of “Riserva - over 20 months” is branded by the Consorzio di Tutela only after special and rigorous testing and the assurance that the cheese merits the “Riserva” branding. In order to release the rich aroma, cheese of this age is best served grated on pasta, in minestrone, purees and soups, or with balsamic vinegar. It is also excellent on a cheese board and eaten as a snack.

Grana Padano P.D.O. is easy to store at home: refrigerate to 4°C and wrap in cling-film or keep in good quality freezer bag or tupperware to preserve its full flavour.

NUTRITIOUS AND DELICIOUS

Grana Padano P.D.O. has always combined the best features of Italian cuisine; versatility, taste and easy digestion.

This is because, during the aging process, enzymes break down the milk proteins in the cheese in a similar way to the process in the human digestive system tract. This makes Grana Padano P.D.O. ideal, even for the most sensitive stomachs.

SYMBOLS OF GUARANTEED QUALITY



Use of the name Grana Padano P.D.O. is strictly controlled by an association known as the “Consorzio per la Tutela del Formaggio Grana Padano” (Consortium for the Protection of Grana Padano Cheese).



This Branding is used on the packaging of Grana Padano P.D.O. cheese which has matured for at least 16 months.



Positioned near the Grana Padano logo, the label indicates that this Grana Padano P.D.O. has matured more than 20 months and has passed further strict quality controls.



By applying the Grana Padano P.D.O. mark, producers promise that they have produced a cheese that has been made entirely within the area of the Po Valley in the North of Italy and that it has passed strict tests in terms of aroma, flavour and maturity.



Traceability: the Grana Padano logo is printed on the flat side of the wheel, together with an identification code, used to trace the cheese back to its place of manufacture.



Four-leaf clover: stamped into the rind, this denotes the origin of the cheese and contains the abbreviations of the province, the number of the dairy and the abbreviation D.O.P. (Denominazione di Origine Protetta i.e. Protected Designation of Origin).



Small diamond shaped lozenges: stamped into the rind all the way round the wheel of cheese, this shape is printed alternately with “GRANA” and “PADANO”, identifying the cheese when it is divided and sold in smaller pieces.



Production month and year: for example ‘MAG 04’ for May 2004.



CEE Seal: stamped on the rind, this identifies the production site and offers consumers a guarantee in terms of the origin of the cheese and the methods used in its production.



CONSORTIUM FOR THE PROTECTION OF GRANA PADANO CHEESE

Established in 1954, the Consortium for the Protection of Grana Padano P.D.O. Cheese has its main offices in Desenzano del Garda, in the heart of the Grana Padano P.D.O. region. The consortium is made up of the producers, curing plants and retailers to assure that the traditional production standards for Grana Padano P.D.O. are closely followed, thus guaranteeing its quality. The Consortium assures that every round of cheese is produced based exactly on traditional standards in order to bear the mark of Protected Designation of Origin (P.D.O.). Additionally, the not-for-profit Consortium promotes scientific and market research to improve the production and marketing of Grana Padano P.D.O. cheese, and it also responsible for promoting the cheese on the international level.

P.D.O PROTECTED DESIGNATION OF ORIGIN

Grana Padano P.D.O. cheese is proud to bear the mark of Protected Designation of Origin, (or P.D.O., its Italian acronym), a proof of quality granted by the European Union to regulate and protect the production of select foods and beverages throughout Europe. The Protected Designation of Origin (P.D.O.) mark, together with the PGI, (Protected Geographic Indication) guarantees that the products were obtained only from their area of origin and follow established rigorous quality standards. This means that the production of Grana Padano P.D.O. is strictly limited to the area of the Po Valley in north Italy, from the Province of Piedmont to Veneto, the Province of Trento to Piacenza. The Consortium for the Protection of Grana Padano P.D.O. Cheese assures that, after the correct aging, every round of cheese is individually tested for its aroma, taste and level of aging. Only after it has passed these tests can the cheese bear the mark Protected Designation of Origin, and be considered worthy of the full title GRANA PADANO P.D.O.

ALL THE QUALITY OF GRANA PADANO

More than 15 liters of milk are required to produce one kilogram of Grana Padano P.D.O. This means that 30 grams of Grana Padano P.D.O. contain the same amount of nutrition contained in half a liter of milk. 50 grams of Grana Padano P.D.O. provide 60% of the recommended daily dose of calcium for adults.

NUTRITION CONTAINED IN 50 GRAMS OF GRANA PADANO P.D.O.

Total Proteins	g	16,5	Calcium/Phosphorous		1,7	Selenium	ug	6
Soluble Phosphopeptides	g	0,75	Sodium chloride	g	0,8	Iodine	ug	18
Total free aminoacids	g	3	Potassium	mg	60			
Fats	g	14	Magnesium	g	31,5			
Conjugated linoleic acids	mg	85	Zinc	mg	5,5			
Calcium	mg	600	Iron	ug	70			
Phosphorus	mg	346	Copper	ug	250			