

AUTHENTIC ITALIAN SPECIALTY ITEMS FROM FAMOSO GOURMET IMPORTS

ITALIAN SPECIALTY CHEESE



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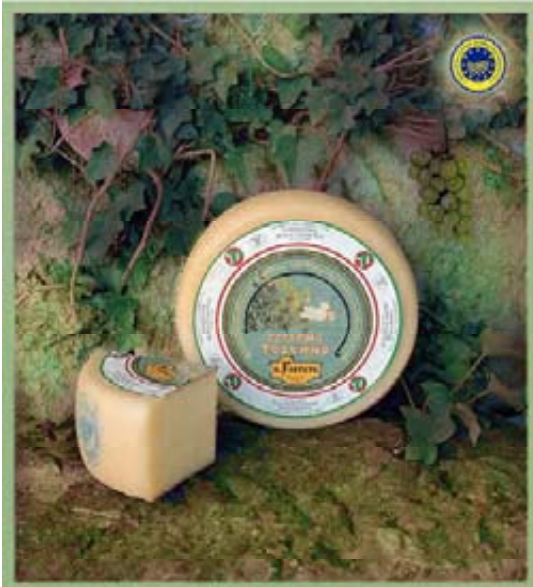
here would the world's cooking and cuisine be without the luxurious and decadent cheeses of Italy?

From pizza to pasta dishes, the world relies heavily on the artisan cheeses produced and imported from Italy.

Most of us are familiar with some of Italy's everyday cheeses, but there are other varieties of Italian cheese with a great abundance of culinary possibilities.



Pecorino Toscano DOP



REF053054
Pecorino Toscano DOP 2/4 Lb.

Start with premium sheep's milk from one of the best pecorino zones in the world - Tuscany - and put it in the hands of the best cheese makers. In three weeks, a cheese will appear, ready to enlighten your taste buds! The Il Forteto cooperative is one of the largest producers of Pecorino Toscano and is an associate of the Consorzio per la Tutela del Pecorino Toscano (Dairy #20) which protects Pecorino Toscano's origins and methods of production. Forteto's fresh pecorino ages between 20 and 30 days for a sweet yet pronounced flavor of sheep's milk. Each bite releases a spritz of perfume from the Tuscan countryside and a taste that is well-developed and balanced. This cheese not only comes with the prestigious DOP, but it also literally earns a stamp of approval, a brand with the number 20 to prove it has aged at least 20 days.



REF053055
Pecorino Toscano DOP Stagionato 2/4 Lb.

Pecorino aged over four months. The paste is yellowish white in color and friable. With a sweet and flavoury taste. The flavours are complex and various.



Tuscany

REF053039

Pecorino Re Nero 2/4 Lb.

Pecorino aged for at least three months. The black crust reminds us the peasant's custom to protect the cheese greasing it with olive oil's dregs and ashes to extend the conservation. The paste is white, friable, lightly rough. Very tasty, with a complete flavour.



REF053051

Pecorino Black Pepper 2/4 Lb.

Cheese obtained from pure sheep's milk, aged over three months. The paste is friable, from the marked but sweet taste of sheep's milk. It is rendered flavored by whole black pepper.



REF053057

Pecorino Red Pepper 2/4 Lb.

Cheese obtained from pure sheep's milk, aged over three months. The paste is friable, from the marked but sweet taste of sheep's milk. It is rendered piquant by red small pepper.





REF053081

Boschetto Al Tartufo 6/1.5 Lb.

If this phenomenal truffle cheese isn't in your cold case already, then you - and your customers - are missing out. Boschetto al Tartufo Bianchetto (a.k.a. Boschetto, pronounced bo-ske-to) is a sure-fire winner year around. Appropriate for fall tables, yet light enough for spring, Boschetto creates a precious harmony between the pronounced, pungent truffle flavor and the delicate, sweet taste of the cow and sheep blend. A recipe for cheese addiction! To add to the decadence is the sheer luxury of eating a cheese made with the rare and completely untamable Tartufo Bianco which hides underground. During truffle season (September to December) Italian truffle hunters delve deep into the woods where, aided by keen canine noses, they sniff out this elusive delicacy. Once exposed, the truffle finds its way to the Il Forteto cooperative in Tuscany where it blends perfectly with a semi-soft, youthful cheese of pasteurized cow's and sheep's milk. The truffle scent, elusive but penetrating, redolent of earth, wood, and garlic, permeates the senses as well as the silky paste of the cheese.



REF054607

Cacio Di Bosco 2/5 Lb.

Two luxury flavors - truffles and Tuscan sheep's milk - come together in one cheese! Cacio di Bosco al Tartufo (literally "cheese of the forest with truffles") is a premium pecorino studded with dark truffles. The long maturation balances the taste of sweet, nutty sheep's milk against the strong aroma of truffle for a well-integrated cheese. While Cacio di Bosco is over-the-top in flavor, its slightly sour paste and crumbly texture make it surprisingly versatile; it is firm enough to grate over pasta, risotto or even pizza, but it also sits nicely at the table alongside a glass of red wine.



Lombardy



REF053000 Gorgonzola, Dolce Creamy, Gelmini, 4/3 Lb.

This is one of Italy's best known cheeses. It is also Italy's one and only "Blue Veined" DOP Cheese. It is made from pasteurized whole cow's milk. Once it is pasteurized, the milk is poured into large calders, mixed together with the "starter" cultures and Penicillin Roqueforti which will allow the development of the blue veining. The milk coagulates, the curd is carefully cut and drained and placed into molds where it will continue to drain for about a day. Then for a few days the cheese will go into a first aging room, and soon thereafter will be salted. Now the cheese will begin its longer aging period in the special "cellule" where it will be monitored daily.

It is perforated with large needles after about 20 days, first on the top of the cheese, and then turned over and the same treatment with the needles will be carried out on the bottom of the cheese. This will allow the air to get into the cheese and the mold will develop.

The "CONSORZIO GORGONZOLA" which is based in Novara officially oversees the production of "all" Gorgonzola. Each cheese is branded with the seal of the Consorzio as well as the number of the production plant. The official symbol "g" must be embossed on the metallic paper in which the cheese is wrapped.

GORGONZOLA DOLCE, sweet and creamy and aged a maximum 60 days. This type of gorgonzola is delicate, easy to spread on crackers or crusty bread, and will have a limited amount of blue veining.





REF965

Provolone Valpadana CaBre, 110 Lb.

Provolone Valpadana finds its ancient origins in the family of drawn curd cheeses which, already at the beginning of the Renaissance, came into being in the South of Italy and became well known under different names such as “prove”, “provole” or “provature”.

In 1993, Provolone Valpadana obtained the designation of controlled origin and in 1996, the European Union acknowledged its designation of protected origin (DOP). Provolone Valpadana CaBre has maintained its characteristic as a craft cheese, respecting the most genuine tradition. It is produced in a modern factory and its main peculiarity consists of the absolute originality of the technology used. Provolone Valpadana CaBre is a semi-hard curd cheese which undergoes medium or long-term ageing. It is made from full-fat cow's milk with natural fermentation acidity, has a smooth rind and ivory coloured curd. Its characteristic taste is principally due to the natural enzymatic effects of the milk, the enzymes in the whey included and those added with the rennet. The use of liquid calf rennet makes it possible to obtain a mild type of product while kid or lamb rennet in paste form gives a sharp taste.

This particular innovation has made it possible to achieve important advantages due not only to the elimination of an additive-preservative, but mainly to the highlighting and enhancement in the product of old-fashioned flavours and aromas typical of traditional, genuine food. Provolone Valpadana Piccante Extra CaBre has an excellent texture and the typical, characteristic white curd with an extra sharp flavour: a product for real connoisseurs.

Provolone Valpadana Dolce Extra CaBre has the typical, characteristic soft, white curd with a mild, delicate taste, suitable for young people seeking a healthy, safe diet.

Like all CaBre's products, the new provolone represents a tangible example of goals reached as a result of commitment, experience and professionalism.

The careful choice of raw materials, respect for tradition and for the values of typical products added to continuous experimentation and the use of increasingly innovative productive processes guarantee the high quality and genuineness of CaBre's products which are able to satisfy the most attentive, most demanding consumers.

Quality, service, reliability!

This is what Caseria Bresciana CaBre is sure of being able to offer, as an ideal partner of modern distribution with the aim of reaching common, ambitious goals, providing mutual satisfaction.



REF967

Provolone Piccante CaBre, 10 Lb.



Veneto



REF903B Grana Padano, Horiz 1/4 Cut Agri/Zerto 1/20 Lb.

The history of Grana goes down the centuries: it can be found on the tables of royal banquets of the Renaissance courts, but also in the years of famine, when it became a fundamental staple for the people living in the countryside. The productive techniques have been passed on through generations and have never been altered since, and even today they are an assurance of the organoleptic and nutritional characteristics of this cheese, which have made it one of the most imitated and beloved cheeses in the world.

Grana Padano cheese, produced in the Italian provinces of Alessandria, Asti, and Cuneo, is one of the most popular DOP cheeses of Italy. With characteristics similar to those of

Parmigiano Reggiano, Grana Padano matures more quickly and is often aged only one year. The name Grana was popularly bestowed upon the cheese because of its “grainy” consistency. Golden in color and not short on flavor, Grana Padano is a viable grating cheese for almost all applications and can also be used as a table cheese. An oily rind encases a white or straw-colored, fine-grained cheese with crumbly fissures radiating outwards from the centre. The taste is sweet and savory as well as fragrant and delicate - perfect for enhancing dishes without overpowering. It is made by curdling the milk of grass-fed cows that are milked twice a day. Produced all year round, the quality can vary seasonally as well as by year.



REF053716 Piave , Stravecchio, Oro Del Temp, Extra Aged, 1/14#

Based in Busche, in the Province of Belluno, the Lattebusche cooperative has been active in the dairy industry for 40 years. Over 70% of all milk processed is collected in this pristine, rich grazing land which borders the natural park of the magnificent Dolomite mountains.

Piave: The classic “creamery” cheese borne of the Belluno cheese-making tradition. Widely known and appreciated throughout Northern and Central Italy. Made from milk produced on mountain pastures only, and characterized by a sweet, full-bodied flavor that intensifies with age. Piave is an excellent, flavorful cheese with high nutritional value.

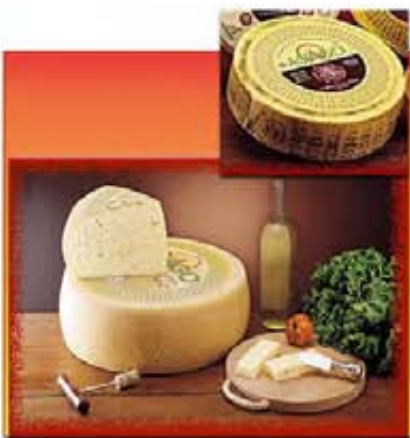
As a table cheese, it enhances any dish in the kitchen. The perfect choice for those who love the healthy taste of tradition.

Weight: 5 –6 kg Pack: 1 per case

Piave “Oro Del Tempo” / Red Label

Also called Stravecchio meaning extra aged.

These wheels have all been aged a minimum of 12 months. The cheese is harder, with a definite, grainy texture. A delicious cheese for snacking or grated over salads, pasta, rice or any other favorite dish. The extra age on the cheese gives it a wonderful taste reminiscent of nuts, dried fruits and berries.



REF053780 Asiago, d/Allevo 12 Mos Ital 1/20 Lb.

This cheese is an Asiago d'Allevo which differentiates it from the fresh type of Asiago. Allevo literally means “cured or cared for” as it relates to the aging process of the cheese.

Made with partially skimmed cow's milk, it is a medium fat cheese. Straw colored and grainy in consistency with very small eye formation. It has a hard rind embossed with the name Asiago as well as the seal of the official Consorzio which guarantees it to be a true DOP (protected origin) cheese. “Agriform”, the producer of this cheese, selects wheels of exceptional quality and carefully ages

them a minimum of 12 months. The result is an exceptional cheese with a full flavor, with hints of the varied mountain grasses, of dried fruits, berries and nuts. It can be served for snacking, as an appetizer or at the end of a meal. Versatile also for cooking it will add much flavor to any dish. Try it over pasta or with a risotto. In the Veneto, the region of its origin, it is often used to accompany the local traditional dish of polenta. Serve it preferably with a robust red wine. Weight: 7 –8 kgs Pack: 1 wheel per case



Emilia Romagna



REFBPR24
Parmigiano Reggiano,
1/4 24 Month

In Parma, on the hills of Medesano, near the spring of the Campanara stream, is the farm of the Bertinelli family, milk producers since 1895, the year when the great-grandfather Giovanni began it all. Since then more than one hundred years have passed, but the farm is still a unique reality where experience, innovation and nature join together to produce top quality, healthy and genuine foods.

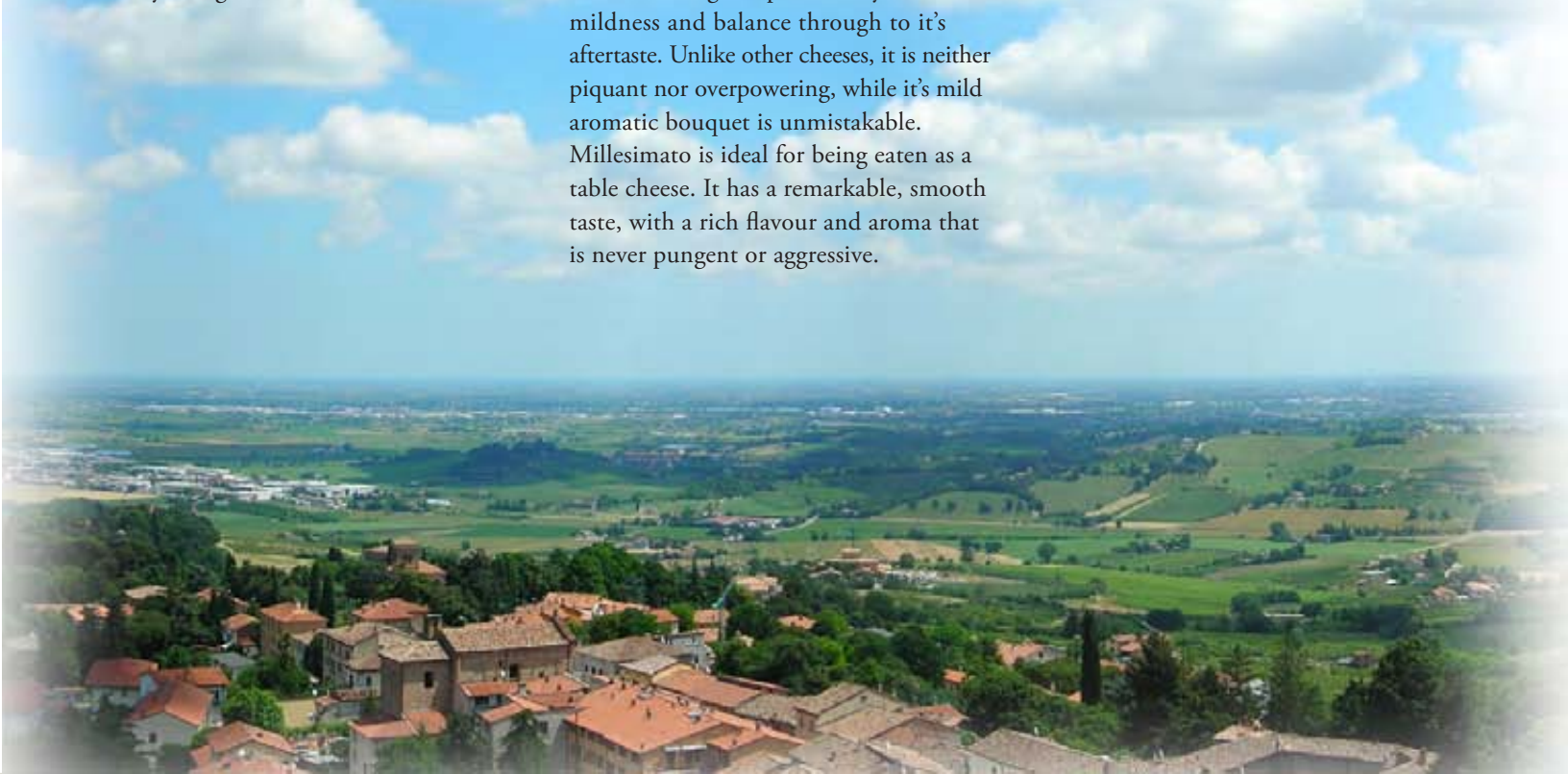


REFBPR36
Parmigiano Reggiano,
1/4 36 Month

Millesimato is the Parmigiano Reggiano cheese made with the milk from cows in the first 100 days following calving; the very best milk. Much more nourishing because of its high protein content. Millesimato has a truly wonderful taste. Using the best milk possible results in a cheese that elicits incredible organoleptic and olfactory sensations. In the mouth, it reveals its great personality with mildness and balance through to its aftertaste. Unlike other cheeses, it is neither piquant nor overpowering, while its mild aromatic bouquet is unmistakable. Millesimato is ideal for being eaten as a table cheese. It has a remarkable, smooth taste, with a rich flavour and aroma that is never pungent or aggressive.



REFCHSGFTBX
Parmigiano Reggiano,
3 Ages Gift Box





Sardinia



REF053765 Pecorino Fiore Sardo 4/4 Lb.

“Fiore Sardo” (“Sardinian Flower”) cheese is produced entirely in Sardinia using fresh, full-cream ewes’ milk, coagulated with the rennet of lambs or young goats. At this point, the curd is broken up into small pieces by hand and left to rest for several minutes in the pan. Next, it is brought back to a constant temperature, cut up and placed in steel moulds, which give the cheese its characteristic convex, rounded edges. To help the whey to drain, the curds are pressed manually, in

accordance with age-old traditional procedures with slight variations from region to region. The final part of the process is the scalding, i.e. pouring hot whey or water onto the curds, which serves to give a smoother and more resistant rind to the finished cheese. After a further period back in the steel moulds to encourage the remaining whey to run, the curd is put in brine for around 36-48 hours.





REF053058 Cacio de Roma

The Sini Family began making Cacio de Roma more than thirty years ago on a small dairy farm in the countryside of Rome. Second generation master cheesemaker Uncle Domenico Sini uses same-day sheep's milk collected from local shepherds to produce Cacio de Roma in the same way as did his forefathers. Once the cheese obtains its form and some texture, it is bathed in sea salt for 24 hours and then aged on wood in cellars for thirty days. The end result is a creamy textured cheese with a mild, balanced flavor finishing with a touch of fruit. It is the essence of the classic Italian table cheese found universally in Central and Southern Italy. In Italy this type of cheese is referred to as Caciotta (Kah-CHO-ta) for its small round form. Not only is it enjoyed as a table cheese either before or after a meal, it is also used in everyday cooking as it melts very well. Some typical uses are as a filling for ravioli, in salads, on pizza or for simple things like grilled cheese sandwiches.



Rustico - Ref10368 Red Pepper, Ref10369 Black Pepper

Semi-soft sheep's milk cheeses from the countryside of Rome with whole black peppercorns and crushed red pepper and without pepper. In the late 1980's Italy began looking for new cheeses to enjoy besides the classics like Cacio de Roma that it had known. Uncle Domenico Sini created a new look with ridged, basket shaped cheeses produced with same-day milk collected from local shepherds. He varied the idea of the classic caciotta by adding whole black peppercorns or crushed red pepper and by completing the line with one without condiments at all. The cheeses are extremely flavorful and are enhanced by the pepper rather than overwhelmed by it. Once the cheese obtains its form and some texture, it is bathed in sea salt for 24 hours and then aged on wood in cellars for thirty days. The end result is a creamy textured cheese with a mild, balanced flavor finishing with a hint of black pepper or the quiet sting of pepperoncino.



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